

Oyster Bay Chardonnay 2006
Marlborough

"Lively green apple
flavours adorned with
an essence of lime citrus,
an elegant texture
and a mineral edge."

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavours. Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavours. A combination of barrel and tank fermentation and the stirring of lees on oak achieves maximum softness and integration. To retain all the natural assertiveness and flavour, no malolactic fermentation takes place. Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavour intensity. The result of all of this is delicious Oyster Bay Marlborough Chardonnays with concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.

Oyster Bay

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Sometimes the world really is your oyster.





Technical Specifications

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Marlborough Growing Season 2006

Dry and warm spring weather conditions initiated budburst 2-3 weeks ahead of the long-term average. A short period of cool weather in November, during flowering, reduced the bunch weights across the majority of vineyard sites. Conditions in December and January were ideal, providing a warm, and one of the driest summers in recent times. In February controlled irrigation and canopy management were essential leading into the veraison and fruit ripening period. In late March temperatures cooled and conditions remained dry right up to harvest, which commenced slightly earlier than average. Excellent weather allowed blocks to be progressively picked at optimal fruit ripeness. All fruit was received in immaculate, clean condition – showing brilliant concentration, balanced with hallmark bright acidity. The 2006 growing season is considered to be one of the best Marlborough growing seasons on record.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow, silt loams over deep layers of free-draining stones. Moderate fertility low vigour soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavour intensity – Mendoza, 2/23 and University of California Davis clone 6 and clone 15. Medium to low vigour rootstocks were matched for suitability to clone and soil.

Oak Selection

Oak was selected from the Alliers and Vosges regions in France. The tight grains of this wood are less tannic, more aromatic and provide layers of texture and complexity to the wine. These were seasoned for a minimum two year period and medium toasted, ensuring no harsh tannins and heightened aromatic potential. The barriques were supplied by renowned coopers Dargaud & Jaegle, Saury, Francois Freres and Damy.

Winemaking Techniques

The fruit was destemmed and lightly pressed with the free run and pressed juice cold settled to partial clarity, racked into stainless steel fermentation tanks and inoculated with a pure yeast culture. 50% of the ferment was transferred to new and one year old French oak barriques and allowed a slow temperature controlled fermentation at 15°C for several weeks. The barrique fermented wine was lees stirred on a fortnightly basis and matured for 6 months to achieve maximum softness

and retention of varietal flavours. The tank fermented portion was held on yeast lees, racked and prepared for final blending. No malolactic fermentation was undertaken, the resulting wine was then blended and filtered prior to bottling.

GROWING SEASON CLIMATE DATA (October – April)		
GROWING DEGREE DAYS:	1255 °C	2259 °F
RAINFALL:	280mm	11 inches
MEAN MAXIMUM TEMPERATURE:	21 °C	70 °F
MEAN MINIMUM TEMPERATURE:	10.6 °C	51 °F

VINE AGE:	4 – 11 years	
PRUNING REGIME:	Cane Pruned	
HARVEST DATE:	14 March – 05 April 2006	
YIELD PER VINE: (weighted average)	3.4kg	7.5 pounds
YIELD PER ACRE: (weighted average)	2.7 tons	
YIELD PER HA: (weighted average)	6.7 tonnes	

MATURITY ANALYSIS AT HARVEST (average)	
BRIX:	23.8
pH:	3.26
TITRATABLE ACIDITY:	9.7g/L

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3.0g/L
TITRATABLE ACIDITY:	7.0g/L
pH:	3.4

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