

Oyster Bay Chardonnay 2007  
Marlborough

“Tropical, stonefruit and lively lime citrus flavours, underpinned with a fine, lingering creamy texture. A sublime expression of fruit purity from Marlborough’s unique cool-climate and soils.”

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 yeast lees achieves maximum softness, integration and texture. 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 Chardonnay 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

Oyster Bay Chardonnay 2007



### Marlborough Growing Season 2007

September was the warmest in 11 years, promoting an earlier-than-average budburst, particularly in the upper Wairau Valley vineyards. This was contrasted with cooler-than-average temperatures in December. Conditions during veraison were warm and dry, resulting in good vine canopy health and good brix accumulation against the long-term average. Perfectly dry weather conditions enabled all vineyard blocks to be progressively harvested at optimum physiological ripeness and in clean condition. The benefits of a long, cool growing season provided winemakers with incredibly clean, concentrated and balanced parcels of fruit; all indicative of another great Marlborough vintage.

### Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow, tilt 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, clone 15 and Dijon B95. 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. 40% 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 stirred, 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)

	2007 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.2 °C	68.4 °F	20.5 °C	68.9 °F
MEAN MINIMUM:	10.2 °C	50.36 °F	10.4 °C	50.72 °F
GDD:	1148 °C	2066 °F	1208 °C	2174 °F
RAINFALL:	289mm	11.4 in	304mm	12 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley		
VINE AGE:	4 – 12 years		
PRUNING REGIME:	Cane Pruned		
HARVEST DATE:	28 March – 22 April 2007		
YIELD PER VINE: (weighted average)	4.2 kg	9.3 pounds	
YIELD PER ACRE: (weighted average)	3.5 tons		
YIELD PER HA: (weighted average)	8.7 tonnes		

### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	23.1
TITRATABLE ACIDITY:	9.2g/L
pH:	3.2

### WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.4

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