

Oyster Bay Chardonnay 2008
Marlborough

“Bright citrus with hints of stonefruit, stunning fruit concentration accentuated with a creamy texture and sublime zesty lime undertones.”

Michael Ivceovich, 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. A sublime expression of fruit purity from Marlborough's unique cool climate and soils.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Chardonnay 2008



Marlborough Growing Season 2008

The 2008 Growing Season in Marlborough was warmer than the long term average. Although the season started with a cool September, warm temperatures over the following months accumulated more Growing Degree Days (heat summation) than the long term average. These conditions were ideal over the flowering period and resulted in good fruit-set. A reduction in wind across the Marlborough region during this period benefited the younger vines.

Drier than average temperatures in September, November, January and February and higher than average rainfall in October and December promoted healthy canopies. Long sunshine hours ensured good brix accumulation, flavours and colour development in the berries.

Warm and dry conditions prevailed up until harvest, which commenced on the 24th of March. The fruit was picked in clean condition at optimal ripeness, with exceptional flavour development.

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, 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)				
	2008 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.5 °C	68.9 °F	20.0 °C	68.0 °F
MEAN MINIMUM:	10.0 °C	50.0 °F	9.9 °C	49.8 °F
GDD:	1286 °C	2314 °F	1351 °C	2431 °F
RAINFALL:	367mm	14.4 in	348mm	13.7 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley		
VINE AGE:	4 – 13 years		
PRUNING REGIME:	Cane Pruned		
HARVEST DATE:	24 March – 14 April 2008		
YIELD PER VINE: (weighted average)	6 kg	13.2 pounds	
YIELD PER ACRE: (weighted average)	5.2 tons		
YIELD PER HA: (weighted average)	13.1 tonnes		

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.7
TITRATABLE ACIDITY:	10.1 g/L
pH:	3.3

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

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