

Technical Specifications

Oyster Bay Merlot 2004

2004 Hawke's Bay Growing Season

The growing season commenced with wintry cool and wet conditions that soon cleared and ensured good flowering across all vineyard blocks. January was ideally dry and clear, with daytime temperatures slightly cooler than the long term average. The remainder of the summer provided stunning clear, dry and warm weather, promoting physiological ripeness in the fruit. These conditions continued up to harvest and resulted in one of Hawke's Bay's driest autumns.

An ideal Hawke's Bay growing season, producing a good accumulation of Growing Degree Days and presenting beautifully concentrated merlot fruit with benchmark cool climate flavour profiles.

Soil Type

Omahu stony gravels (Gimblett Gravels). Predominantly fertile silt, shingle and clay soil. Fertile alluvial deposits over gravelly sub soils with low water holding capacity.

Clonal / Rootstock Selection

Bordeaux clone 481: A recently introduced (1992) super premium clone selection, producing moderate yields of small berries and medium sized clusters, displaying intense flavour profiles and lowered acidity levels.

Oak Selection

Bordeaux style barriques were selected from forests in the centre of France from renowned coopers Taransaud, Saury, Seguin Moreau and Demptos. These tight-grained barriques were air seasoned for a minimum of 3 years, imparting subtle, toasty, smoky characters, spicy complexity and structural tannin for enhanced mouth-feel and concentration.

Winemaking Techniques

The fruit was destemmed, crushed and transferred into fermenters to complete a 3 day pre-fermentation maceration. The must was inoculated with a cultured yeast and fermented in a combination of open and closed fermenter tanks and French oak barriques for up to 12 days. Tailored rackings and pump overs were performed during fermentation to obtain delicate fruit tannins and maximize flavour and colour extraction. Following gentle pressing, the wine underwent malolactic fermentation in tank and in French oak barriques. A large portion of the blend was then aged in French oak barriques for 6 months to provide softness and complexity to the wine. The final blend was treated with a gentle egg white fining prior to bottling.

GROWING SEASON CLIMATE DATA	
GROWING DEGREE DAYS:	1274
RAINFALL:	490mm
MEAN MAXIMUM TEMPERATURE:	21.1°C
MEAN MINIMUM TEMPERATURE:	9.5°C

VINE AGE:	3–13 years
PRUNING REGIME:	Spur Pruned, Vertical Shoot Positioning
HARVEST DATE:	31st March – 16th April 2004
YIELD PER HECTARE: (weighted average)	5.1 tonnes
YIELD PER VINE: (weighted average)	2.15kg

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	24.2
TITRATABLE ACIDITY:	5.9g/L
pH:	3.57

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2.7g/L
TITRATABLE ACIDITY:	5.6g/L
pH:	3.63



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.