

Oyster Bay Merlot 2005
Hawke's Bay

"Vibrant, alluring flavours of juicy black plum and sweet berryfruits, with an exquisite background of spice, subtle oak and fine grained tannins."

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctly regional wines that are elegant and assertive with glorious fruit flavours. The Hawke's Bay wine region is arguably the most exciting find in recent times for the cultivation of merlot in New Zealand. Ancient alluvial river terraces provide for a superb mix of soils over gravelly, free-draining sub soils, with an abundance of pure river water for irrigation. With a temperate maritime climate, the vines are warmed by strong clear sunlight during the day and cooled at night by the sea breezes of the Pacific Ocean. This is the unique environment in which merlot produces its vibrant, fully ripened varietal flavours. Essentially Oyster Bay Merlot is about elegance and intensity of fruit. The hero is always freshness of ripe fruit, spice and soft tannins on the palate.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.





Technical Specifications

Oyster Bay Merlot 2005



Hawke's Bay Growing Season 2005

Spring was dry and warm, ensuring a good bud burst and bunch numbers across all sites. December's temperatures were cooler than average, which impacted on flowering and reduced the resulting berry and bunch sizes. Temperatures returned to normal in January and continued with a long, warm and dry summer period, ideal for the accumulation of fruit sugars and flavour constituents. At harvest, which commenced on 3rd April, the Merlot fruit was in impeccable, clean condition. Bunch and berry sizes were smaller than average, providing intense, vibrant fruit flavours and ripe fruit tannins.

Soil Type

Omahu stony gravels (Gimblett Gravels) and Red Metal soils. Fertile alluvial deposits over gravelly sub soils with low water holding capacity.

Clonal / Rootstock Selection

Bordeaux clone 181: 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 maximise 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 (October - April)		
GROWING DEGREE DAYS:	1338 °C	2408 °F
RAINFALL:	430mm	16.92 inches
MEAN MAXIMUM TEMPERATURE:	21.6 °C	70.9 °F
MEAN MINIMUM TEMPERATURE:	10.1 °C	50.2 °F

VINE AGE:	3 – 13 years	
PRUNING REGIME:	Spur Pruned, Vertical Shoot Positioning	
HARVEST DATE:	3rd April – 19th April 2005	
YIELD PER VINE: (weighted average)	3.0kg	6.51 pounds
YIELD PER ACRE: (weighted average)	3.0 tons	
YIELD PER HA: (weighted average)	6.8 tonnes	

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.7
TITRATABLE ACIDITY:	5.4g/L
pH:	3.50

WINE ANALYSIS	
ALCOHOL:	13% v/v
RESIDUAL SUGAR:	2.2g/L
TITRATABLE ACIDITY:	5.4g/L
pH:	3.6

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