

Oyster Bay Merlot 2006  
Hawke's Bay

"Glorious flavours of  
juicy black plum, sweet  
berryfruits and spice, with  
fine grained tannins  
and a lingering  
silken texture."

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 2006



#### Hawke's Bay Growing Season 2006

Budburst in Hawke's Bay took place in late September following a very dry winter period. Welcome spring rain resulted in healthy vine growth and promoted flowering. Overall merlot set extremely well and in December, dry and warm conditions prevailed. Although a sub-tropical low did threaten Hawke's Bay in January, it largely passed and Hawke's Bay experienced only a small amount of rain, aiding in veraison. By the last week of January our Hawke's Bay vineyards were well-placed as they entered the ripening period. Warm and dry conditions leading into harvest were ideal and fruit was harvested in clean condition with small and intensely flavoured berries. A textbook Hawke's Bay growing season with 1381 Growing Degree Days, made it the warmest season so far this millennium.

#### 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 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:	1381 °C	2485 °F
RAINFALL:	683mm	27 inches
MEAN MAXIMUM TEMPERATURE:	21.7 °C	71 °F
MEAN MINIMUM TEMPERATURE:	9.9 °C	50 °F

VINE AGE:	4 – 15 years	
PRUNING REGIME:	Cane Pruned	
HARVEST DATE:	7th April – 17th April 2006	
YIELD PER VINE: (weighted average)	4.2kg	9.25 pounds
YIELD PER ACRE: (weighted average)	3.8 tons	
YIELD PER HA: (weighted average)	9.5 tonnes	

MATURITY ANALYSIS AT HARVEST (average)	
BRIX:	23.8
TITRATABLE ACIDITY:	6.0g/L
pH:	3.47

WINE ANALYSIS	
ALCOHOL:	13.0% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.6

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