

Oyster Bay Merlot 2009
Hawke's Bay

“Ripe plum and currant,
embraced by blackberry and
subtle spice with lingering
fine grained tannins.”

Michael Ivceovich, 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

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Hawke's Bay 2009 Growing Season

Hawke's Bay experienced a dry and warmer than average winter. Excellent warm and dry weather conditions in the summer months contributed to good fruit-set, restricted canopy vigour and encouraged flavour development in the fruit. A cooler than average March, slowed the accumulation of Growing Degree Days and maintained good acid profiles in the fruit. Dry, clear conditions in late March allowed fruit to be progressively harvested. These ideal weather conditions also enabled full flavour development in the fruit and delivered stunning fruit quality. Altogether an exceptional Hawke's Bay growing season. Season data shows a warmer than average growing season, which has provided good flavour development and concentration in the fruit.

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)				
	2009 Growing Season		Long Term Average	
MEAN MAXIMUM:	21.9 °C	71 °F	21.3 °C	70 °F
MEAN MINIMUM:	9.5 °C	49 °F	9.1 °C	48.5 °F
GDD:	1429 °C	2572 °F	1373 °C	2473 °F
RAINFALL:	505mm	19.8 in	491mm	19 in

VINEYARD LOCATIONS:	Gimblett Gravels, Heretaunga Plains, and Crownthorpe		
VINE AGE:	4 – 13 years		
PRUNING REGIME:	Spur and cane pruned VSP and Smart Dyson		
HARVEST DATE:	23 March – 9 April 2009		
YIELD PER VINE: (weighted average)	3.24 kg	7.1 pounds	
YIELD PER ACRE: (weighted average)	3.3 tons		
YIELD PER HA: (weighted average)	7.2 tonnes		

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	24.1
TITRATABLE ACIDITY:	6.9g/L
pH:	3.35

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	1.5g/L
TITRATABLE ACIDITY:	5.4g/L
pH:	3.6

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