

Oyster Bay Pinot Noir 2003
Marlborough

"Elegant, fragrant and subtle wine, with undeniable cool climate flavour intensity."

Michael Ivicevich,
Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavours.

With every vintage we are working with more established vines from a steadily growing number of small vineyard blocks, each site chosen specifically for its uniform soils of moderate fertility providing for slow ripening and enhanced flavour development. With pinot noir the fruit is always the primary focus, but of course we have many opportunities to influence it with traditional winemaking techniques to add subtlety and complexity. We use both barrel and tank fermentation and we also mature with a mix of new and older French oak. Oyster Bay Marlborough Pinot Noir is elegant cool climate pinot noir at its best. Fragrant, soft and flavourful with aromas of ripe cherries, plums and gentle sweet fruit tannins to provide serious structure and length.



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Pinot Noir 2003

Marlborough Growing Season 2003

The spring months of October through to November were dry and cool, with unseasonable frost events resulting in a delayed spring fruit set and uniform small bunches. The summer growing season, January through to March, remained cool, with seasonal rainfall a third below average. Modest yields, slow ripening and the favourable dry autumn conditions produced pinot noir fruit of good maturity and colour, with vibrant varietal characters of blackberry and ripe cherry.

Soil Type

Wairau and Renwick soils – Pinot Noir is particularly site specific and responds best to these uniform, moderately fertile, silt overlying clay loams, with moderate water holding capacity.

Clonal / Rootstock Selection

Burgundy clones that provide ripe flavour and tannins, good colour and structure have been selected. Clones 115,667,777 provide diversity of flavour and concentration, and are performing well in our climate when matched to uniform soil types and low vigour rootstocks.

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 three 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 hand picked from selected vineyard parcels to provide blending components and more complexity to the wine. The fruit was de-stemmed directly into small open top fermenters. Following three days pre-fermentation maceration the must was inoculated with a pure yeast culture.

The open ferment was hand plunged twice a day in conjunction with two or three aerative pump-overs during the fermentation period. A small portion of the blend was run off to complete fermentation in French oak barriques. After 12 days total maceration time, the wine was pressed off into French oak barriques (25% new) to complete malolactic fermentation. The wine was then matured for 10 months and raked twice prior to final blending.

GROWING SEASON CLIMATE DATA (October – April)	
GROWING DEGREE DAYS:	1150
RAINFALL:	207mm
MEAN MAXIMUM TEMPERATURE:	20.5°C
MEAN MINIMUM TEMPERATURE:	9.6°C

VINE AGE:	3–10 years
PRUNING REGIME:	Spur Pruned, Vertical Shoot Positioning
HARVEST DATE:	2nd – 18th April 2003
YIELD PER HECTARE: (weighted average)	4.3 tonnes
YIELD PER VINE: (weighted average)	2.0kg

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.5
TITRATABLE ACIDITY:	7.4g/L
pH:	3.30

WINE ANALYSIS	
ALCOHOL:	13% v/v
RESIDUAL SUGAR:	2.0g/L
TITRATABLE ACIDITY:	5.3g/L
pH:	3.5



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