

Oyster Bay Pinot Noir 2004  
Marlborough

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

Michael Ivcevich, Chief Winemaker

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

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 flavor 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 flavorful 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 2004



#### Marlborough Growing Season 2004

Following a cold Marlborough winter, the early spring growing conditions remained cool and seasonal rainfall adhered to the long-term average. December was spectacular, with dry and warm conditions promoting an ideal environment for a short flowering period and an abundant fruit set across all vineyard blocks. These conditions continued into the early summer. February reverted to cool temperatures and the seasonal rainfall for the period was a third higher than the long-term average. In March the weather proved ideal, remaining dry and warm, up to and throughout harvest in April. An excellent Marlborough growing season, producing beautifully ripe and balanced fruit.

#### Soil Type

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

#### Clonal / Rootstock Selection

Burgundy clones that provide ripe flavor and tannins, good color and structure have been selected. Clones 115, 777 provide diversity of flavor and concentration, and are performing well in our climate when matched to uniform soil types and low vigor 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 (35% new) to complete malolactic fermentation. The wine was then matured for 8 months and racked prior to final blending.

GROWING SEASON CLIMATE DATA (October – April)	
GROWING DEGREE DAYS:	2102
RAINFALL:	12in
MEAN MAXIMUM TEMPERATURE:	68.5°F
MEAN MINIMUM TEMPERATURE:	50.0°F

VINE AGE:	3–11 years
PRUNING REGIME:	Spur Pruned, Vertical Shoot Positioning
HARVEST DATE:	11th – 30th April 2004
YIELD PER VINE: (weighted average)	6.8 pounds
YIELD PER HECTARE: (weighted average)	3.1 tons

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	24.4
TITRATABLE ACIDITY:	8.5g/L
pH:	3.29

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	5.6g/L
pH:	3.55

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