

Oyster Bay Pinot Noir 2005  
Marlborough

"Fragrant cherry and ripe plum, that melds with seductive sweet fruit tannins to provide structure and exude cool climate finesse."

Michael Ivceovich, 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, strawberries 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 2005

#### Marlborough Growing Season 2005

The growing season started with an excellent warm spring that resulted in good bud burst and high shoot fruitfulness. Early summer conditions remained dry but unseasonably cool, with December being one of the coldest on record. This had the effect of reducing fruit set and berry sizes across all vineyard sites. In January summer temperatures reverted back to normal and the dry weather conditions proved ideal for reducing vine vigour and accumulating fruit flavours. Indian summer conditions continued right up to harvest, ensuring fruit was picked at optimal physiological ripeness and in impeccable condition. The resulting small bunches provided intense and concentrated flavour profiles.

#### Soil Type

Brancott 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 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 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 (40% new) to complete malolactic fermentation. The wine was then matured for 6 months and raked prior to final blending.



| GROWING SEASON CLIMATE DATA (October – April) |         |              |
|---|---------|--------------|
| GROWING DEGREE DAYS:                          | 1164 °C | 2095 °F      |
| RAINFALL:                                     | 344mm   | 13.54 inches |
| MEAN MAXIMUM TEMPERATURE:                     | 20.2 °C | 68 °F        |
| MEAN MINIMUM TEMPERATURE:                     | 10.2 °C | 50 °F        |

|                                    |   |             |
|------------------------------------|---|-------------|
| VINE AGE:                          | 3 – 10 years                            |             |
| PRUNING REGIME:                    | Spur Pruned, Vertical Shoot Positioning |             |
| HARVEST DATE:                      | 10th April – 22nd April 2005            |             |
| YIELD PER VINE: (weighted average) | 1.9kg                                   | 4.16 pounds |
| YIELD PER ACRE: (weighted average) | 1.9 tons                                |             |
| YIELD PER HA: (weighted average)   | 4.2 tonnes                              |             |

| MATURITY ANALYSIS AT HARVEST (weighted average) |        |
|---|--------|
| BRIX:   | 24.7   |
| TITRATABLE ACIDITY:                             | 8.3g/L |
| pH:   | 3.36   |

| WINE ANALYSIS       |           |
|---------------------|-----------|
| ALCOHOL:            | 13.5% v/v |
| RESIDUAL SUGAR:     | 1.7g/L    |
| TITRATABLE ACIDITY: | 5.2g/L    |
| pH:                 | 3.5       |

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