

Oyster Bay Pinot Noir 2006
Marlborough

"Fragrant cherry and summer
berry fruits, gracefully
balanced with flavours
of ripe black plum,
hints of spice and a
lingering fine texture."

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 small vineyard sites, each chosen for its aspect and uniform soils of moderate fertility, providing for extended ripening and enhanced fruit flavour profiles. With pinot noir the fruit is always the primary focus. Each vineyard block is harvested as a separate parcel and treated individually at each stage of the winemaking process. This enables us to influence and enhance the wine using traditional winemaking techniques, adding subtlety and complexity. We use a combination of barrel and tank fermentation and mature the wine in 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 and sweet fruit tannins that provide structure and length.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.





Technical Specifications

Oyster Bay Pinot Noir 2006



Marlborough Growing Season 2006

Dry and warm spring weather conditions initiated budburst 2–3 weeks ahead of the long-term average. A short period of cool weather in November, during flowering, reduced the bunch weights across the majority of vineyard sites. Conditions in December and January were ideal, providing a warm, and one of the driest summers in recent times. In February controlled irrigation and canopy management were essential leading into the veraison and fruit ripening period. In late March temperatures cooled and conditions remained dry right up to harvest, which commenced slightly earlier than average. Excellent weather allowed blocks to be progressively picked at optimal fruit ripeness. All fruit was received in immaculate, clean condition – showing brilliant concentration. The 2006 growing season is considered to be one of the best Marlborough growing seasons on record.

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

The open ferment was hand plunged twice a day and 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 racked prior to final blending.

| GROWING SEASON CLIMATE DATA (October – April) | | |
|---|---------|-----------|
| GROWING DEGREE DAYS: | 1255 °C | 2259 °F |
| RAINFALL: | 280mm | 11 inches |
| MEAN MAXIMUM TEMPERATURE: | 21 °C | 70 °F |
| MEAN MINIMUM TEMPERATURE: | 10.6 °C | 51 °F |

| | | |
|------------------------------------|---|------------|
| VINE AGE: | 2 –12 years | |
| PRUNING REGIME: | Spur Pruned, Vertical Shoot Positioning | |
| HARVEST DATE: | 22nd March – 11th April 2006 | |
| YIELD PER VINE: (weighted average) | 2.5kg | 5.5 pounds |
| YIELD PER ACRE: (weighted average) | 2.3 tons | |
| YIELD PER HA: (weighted average) | 5.6 tonnes | |

| MATURITY ANALYSIS AT HARVEST (weighted average) | |
|---|--------|
| BRIX: | 24.6 |
| TITRATABLE ACIDITY: | 8.2g/L |
| pH: | 3.38 |

| WINE ANALYSIS | |
|---------------------|-----------|
| ALCOHOL: | 13.0% v/v |
| RESIDUAL SUGAR: | 2.1g/L |
| TITRATABLE ACIDITY: | 5.3g/L |
| pH: | 3.6 |

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.