

Oyster Bay Pinot Noir 2007
Marlborough

“Exquisite cherry and black fruit aromas in a vibrant framework of fresh, juicy plum and hints of spice.”

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 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 2007

Marlborough Growing Season 2007

September was the warmest in 11 years, promoting an earlier-than-average budburst, particularly in the upper Wairau Valley vineyards. This was contrasted with cooler-than-average temperatures in December, during the critical flowering period, which delayed subsequent fruit-set across the majority of vineyard blocks. Conditions during veraison were warm and dry, resulting in good vine canopy health and good brix accumulation against the long-term average. In March temperatures cooled, slowing the accrual of brix and resulting in a slightly later start to harvest than previous years. Perfectly dry weather conditions enabled all vineyard blocks to be progressively harvested at optimum physiological ripeness and in clean condition. The benefits of a long, cool growing season and lower-than-average yields, provided winemakers with incredibly clean, concentrated and balanced parcels of fruit; all indicative of another great Marlborough vintage.

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)				
	2007 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.2 °C	68.4 °F	20.5 °C	68.9 °F
MEAN MINIMUM:	10.2 °C	50.36 °F	10.4 °C	50.72 °F
GDD:	1148 °C	2066 °F	1208 °C	2174 °F
RAINFALL:	289mm	11.4 in	304mm	12 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	4 – 13 years
PRUNING REGIME:	Spur and cane pruned vertical shoot positioned
HARVEST DATE:	28 March – 25 April 2007
YIELD PER VINE: (weighted average)	2.4 kg
YIELD PER ACRE: (weighted average)	2.4 tonnes
YIELD PER HA: (weighted average)	5.9 tonnes

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	23.6
TITRATABLE ACIDITY:	8.5g/L
pH:	3.3

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	5g/L
pH:	3.6

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