

Oyster Bay Pinot Noir 2008
Marlborough

“Fragrant cherry, ripe black plum and red berry fruits accentuated with seductive savoury notes and svelte tannins.”

Michael Ivcevic, 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 2008

Marlborough Growing Season 2008

The 2008 Growing Season in Marlborough was warmer than the long term average. Although the season started with a cool September, warm temperatures over the following months accumulated more Growing Degree Days (heat summation) than the long term average. These conditions were ideal over the flowering period and resulted in good fruit-set. A reduction in wind across the Marlborough region during this period benefited the younger vines.

Drier than average temperatures in September, November, January and February and higher than average rainfall in October and December promoted good vegetative growth and healthy canopies and reduced irrigation pressure. Long sunshine hours ensured good brix accumulation, flavours and colour development in the berries. Warm and dry conditions prevailed up until harvest, which commenced on the 23rd of March. The fruit was picked in clean condition at optimal ripeness, with exceptional flavour development.

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)				
	2008 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 and Awatere Valley	
VINE AGE:	5 – 14 years	
PRUNING REGIME:	Spur and cane pruned	
HARVEST DATE:	23 March 2008 – 21 April 2008	
YIELD PER VINE: (weighted average)	3.1 kg	6.8 pounds
YIELD PER ACRE: (weighted average)	2.9 tons	
YIELD PER HA: (weighted average)	7.0 tonnes	

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	23.8
TITRATABLE ACIDITY:	8.5g/L
pH:	3.4

WINE ANALYSIS	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	5g/L
pH:	3.6

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