

Sauvignon Blanc 2003
Marlborough

"It's all about balance and concentration of fruit flavors. Tropicals and gooseberry, an abundant bouquet, and a crisp lively acidity."

Michael Ivicevich,
Chief Winemaker

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

It all starts in the vineyard. We treat each vineyard block and parcel of wine as individual. The fruit is crushed, gently pressed and the juice is cold settled. A long, slow temperature controlled fermentation and immediate bottling after winemaking is completed, retains all the wonderful fruit flavors and aromas that are present.

Pale straw green in color with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively penetrating fruit characters. A concentration of tropical and gooseberry flavors with an abundant bouquet, it is a wine that always crisp, elegant and refreshing.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Sauvignon Blanc 2003

Marlborough Growing Season 2003

The spring months of October through November were dry and cool, with unseasonable frost events resulting in reduced overall fruit set and smaller bunches. The summer growing season, January through to March, remained cool and seasonal rainfall was a third below the long term average. Modest yields, slow ripening, and the welcome autumn conditions prior to harvest produced superb fruit with excellent concentration of flavors and varietal intensity.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow sandy loams over deep layers of free draining river gravels, providing moderate fertility and low vigor.

Clonal / Rootstock Selection

An emphasis on Bordeaux clones for pure, instantly recognisable, varietal intensity and flavor. Medium to low vigor rootstock selection matched for suitability to clone and soil vigor.

Winemaking Techniques

Throughout harvest, the fruit was selected from progressively later ripening vineyard blocks, commencing with the stonier free draining sites.

Upon receipt to the winery, the grapes were destemmed and transferred to the tank presses where the free run juice was separated and the remaining fruit lightly pressed. The juice was then cold settled to a clear state, racked into stainless steel fermentation tanks and then inoculated with a pure culture (Prisse de Mousse). A slow temperature controlled fermentation at 54-59°F was undertaken for approximately 21 days. After a short period of yeast lees contact the wine was racked for final blending and bottled young to ensure that fresh, crisp and elegant varietal characters were retained.

| GROWING SEASON CLIMATE DATA (October – April) | |
|---|-------------|
| GROWING DEGREE DAYS: | 2070 |
| RAINFALL: | 8.14 inches |
| MEAN MAXIMUM TEMPERATURE: | 69°F |
| MEAN MINIMUM TEMPERATURE: | 49°F |

| | |
|------------------------------------|---|
| VINE AGE: | 4–16 years |
| PRUNING REGIME: | Cane Pruned, Vertical Shoot Positioning |
| HARVEST DATE: | 1st – 28th April 2003 |
| YIELD PER VINE: (weighted average) | 5.29 pounds |
| YIELD PER ACRE: (weighted average) | 1.99 tons |

| MATURITY ANALYSIS AT HARVEST (weighted average) | |
|---|--------|
| BRIX: | 21.9 |
| TITRATABLE ACIDITY: | 9.4g/L |
| pH: | 3.18 |

| WINE ANALYSIS | |
|---------------------|---------|
| ALCOHOL: | 13% v/v |
| RESIDUAL SUGAR: | 0.27% |
| TITRATABLE ACIDITY: | 7.4g/L |
| pH: | 3.2 |



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