

Sauvignon Blanc 2004
Marlborough

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

Michael Ivceovich,
Chief Winemaker

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

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, retains all the wonderful fruit flavours and aromas that are present.

Pale straw green in colour 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 flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Sauvignon Blanc 2004

2004 Marlborough Growing Season

Following a cold Marlborough winter, the early spring growing conditions remained cool and seasonal rainfall adhered to the long-term average. December was spectacular, with dry and warm conditions promoting an ideal environment for a short flowering period and an abundant fruit set across all vineyard blocks. These conditions continued into the early summer. In January extensive bunch thinning was undertaken to moderate yields and promote physiological ripeness. February reverted to cool temperatures and the seasonal rainfall for the period was a third higher than the long-term average. In March the weather proved ideal, remaining dry and warm up to and throughout harvest in April.

The benefits of moderating yields and a cool growing season were evidenced in the concentration of the sauvignon blanc fruit. An excellent growing season producing beautifully ripe and balanced fruit with hallmark flavour profiles of gooseberry, nettle and tropical fruit.

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 vigour.

Clonal / Rootstock Selection

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

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 12-14°C 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 the fresh, crisp and elegant varietal characters were retained.

GROWING SEASON CLIMATE DATA (October – April)	
GROWING DEGREE DAYS:	1168
RAINFALL:	304mm
MEAN MAXIMUM TEMPERATURE:	20.3°C
MEAN MINIMUM TEMPERATURE:	10°C

VINE AGE:	4–9 years
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning
HARVEST DATE:	1st – 30th April 2004
YIELD PER VINE: (weighted average)	3.8kg
YIELD PER HECTARE: (weighted average)	8.0 tonnes

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.0
TITRATABLE ACIDITY:	9.6g/L
pH:	3.15

WINE ANALYSIS	
ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	7.9g/L
pH:	3.24



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