

Oyster Bay Sauvignon Blanc 2005

Marlborough

"Fragrant, crystal-clear passionfruit and lemon blossom aromas with delicate but intense profiles of tropical fruit and a lingering, zesty finish."

Michael Ivicevich, 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

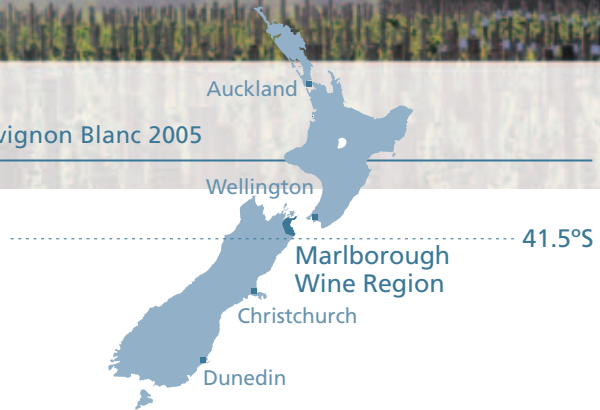
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Sauvignon Blanc 2005



Marlborough Growing Season 2005

The growing season started with an excellent warm spring that resulted in good bud burst and high shoot fruitfulness. Early summer conditions remained dry but unseasonably cool, with December being one of the coldest on record. This had the effect of reducing fruit set and berry sizes across all vineyard sites. In January summer temperatures reverted back to normal and the dry weather conditions proved ideal for reducing vine vigour and accumulating fruit flavours. Indian summer conditions continued right up to harvest, ensuring fruit was picked at optimal physiological ripeness and in impeccable condition. The resulting small bunches provided intense and concentrated Sauvignon Blanc with stunning flavour profiles.

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, 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 (Prise de Mousse). A slow temperature controlled fermentation at 12-14°C (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 the fresh, crisp and elegant varietal characters were retained.

GROWING SEASON CLIMATE DATA (October – April)		
GROWING DEGREE DAYS:	1164°C	2095°F
RAINFALL:	344mm	13.54 inches
MEAN MAXIMUM TEMPERATURE:	20.2°C	68°F
MEAN MINIMUM TEMPERATURE:	10.2°C	50°F

VINE AGE:	3 –10 years	
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning	
HARVEST DATE:	6th April – 27th April 2005	
YIELD PER VINE: (weighted average)	4.47kg	9.8 pounds
YIELD PER ACRE: (weighted average)	3.7 tons	
YIELD PER HA: (weighted average)	9.20 tonnes	

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	22.5
TITRATABLE ACIDITY:	9.7g/L
pH:	3.15

WINE ANALYSIS	
ALCOHOL:	13% v/v
RESIDUAL SUGAR:	3.0g/L
TITRATABLE ACIDITY:	7.0g/L
pH:	3.2

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