

Oyster Bay Sauvignon Blanc 2006
Marlborough

"Assertive passionfruit,
tropical fruit profiles and
a thread of ripe citrus -
refined and concentrated,
pure cool climate
flavour intensity."

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 assertive passionfruit and tropical fruit flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

Oyster Bay

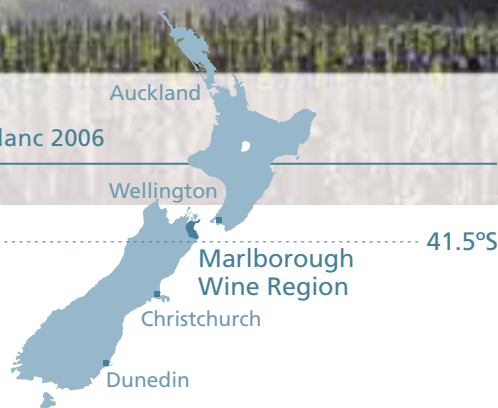
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Sauvignon Blanc 2006



Marlborough Growing Season 2006

Dry and warm spring weather conditions initiated budburst 2-3 weeks ahead of the long-term average. A short period of cool weather in November, during flowering, reduced the bunch weights across the majority of vineyard sites. Conditions in December and January were ideal, providing a warm, and one of the driest summers in recent times. In February controlled irrigation and canopy management were essential leading into the veraison and fruit ripening period. In late March temperatures cooled and conditions remained dry right up to harvest, which commenced slightly earlier than average. Excellent weather allowed blocks to be progressively picked at optimal fruit ripeness. All fruit was received in immaculate, clean condition – showing brilliant concentration, balanced with hallmark bright acidity. The 2006 growing season is considered to be one of the best Marlborough growing seasons on record.

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 select range of yeasts for added complexity and aromaticity. 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:	1255 °C	2259 °F
RAINFALL:	280mm	11 inches
MEAN MAXIMUM TEMPERATURE:	21 °C	70 °F
MEAN MINIMUM TEMPERATURE:	10.6 °C	51 °F

VINE AGE:	4 –12 years	
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning	
HARVEST DATE:	11 March – 9 April 2006	
YIELD PER VINE: (weighted average)	5.3kg	11.6 pounds
YIELD PER ACRE: (weighted average)	4.3 tons	
YIELD PER HA: (weighted average)	10.9 tonnes	

MATURITY ANALYSIS AT HARVEST (average)	
BRIX:	22.4
TITRATABLE ACIDITY:	10.6g/L
pH:	3.14

WINE ANALYSIS	
ALCOHOL:	13% v/v
RESIDUAL SUGAR:	2 g/L
TITRATABLE ACIDITY:	7 g/L
pH:	3.2

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