

Oyster Bay Sauvignon Blanc 2008
Marlborough

“Fragrant tropical and lime citrus aromas, embraced with an intensity of lemon zest, passionfruit and a lingering fine texture.”

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 individually. 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 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

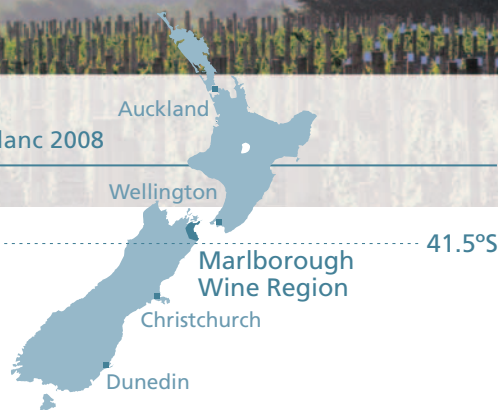
NEW ZEALAND

Sometimes the world really is your oyster.



Technical Specifications

Oyster Bay Sauvignon Blanc 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 19th of March. The fruit was picked in clean condition at optimal ripeness, with exceptional flavour development.

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)				
	2008 Growing Season		Long Term Average	
MEAN MAXIMUM:	20.5 °C	69 °F	20.1 °C	68 °F
MEAN MINIMUM:	10.0 °C	50 °F	10.0 °C	50 °F
GDD:	1351°C	2432 °F	1299 °C	2338 °F
RAINFALL:	367 mm	14.4 in	341 mm	13.4 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley		
VINE AGE:	2 – 13 years		
PRUNING REGIME:	Cane Pruned, Vertical Shoot Positioning		
HARVEST DATE:	19 March – 21 April 2008		
YIELD PER VINE: (weighted average)	5.3 kg	11.6 pounds	
YIELD PER ACRE: (weighted average)	4.3 tons		
YIELD PER HA: (weighted average)	10.9 tonnes		

MATURITY ANALYSIS AT HARVEST (weighted average)	
BRIX:	21.4
TITRATABLE ACIDITY:	10.3g/L
pH:	3.2

WINE ANALYSIS	
ALCOHOL:	13% v/v
RESIDUAL SUGAR:	2g/L
TITRATABLE ACIDITY:	6.1g/L
pH:	3.2

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