

Oyster Bay Sauvignon Blanc 2009
Marlborough

“Alluring tropical fruit and zesty lemon citrus flavours - youthful, elegant and fresh with a vibrant, lingering 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 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 2009

Marlborough Growing Season 2009

The Marlborough growing season started with a wet winter, which aided flowering and fruit set across all varieties. Spring was warm and dry, and importantly flowering occurred in ideal conditions without frost impairment. These ideal conditions continued in Marlborough and contributed to a good bunch count across the majority of vineyard sites. Crop thinning was undertaken by hand to balance yield with fruit concentration. Good weather conditions continued throughout January, resulting in good vegetative growth, healthy canopies and continued flavour development in the fruit. High rainfall in February and a cooler than average March slowed the accumulation of Growing Degree Days. Throughout March, clear skies and cold air masses across New Zealand resulted in cooler than average nights. Harvest commenced in ideal dry conditions. Vineyard blocks were extensively monitored and progressively harvested at full physiological ripeness and flavour potential.

Overall a great Marlborough growing season with Growing Degree Days (heat summation) in line with the long-term-average. Season data reflects cooler nights over the ripening period, balanced with warm days. The result being intensely varietal fruit with natural acid balance.

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) | | | | |
|---|---------------------|---------|-------------------|---------|
| | 2009 Growing Season | | Long Term Average | |
| MEAN MAXIMUM: | 21.3 °C | 70 °F | 21 °C | 70 °F |
| MEAN MINIMUM: | 8.8 °C | 48 °F | 9.1 °C | 48.5 °F |
| GDD: | 1260°C | 2268 °F | 1277 °C | 2292 °F |
| RAINFALL: | 721 mm | 28 in | 527 mm | 21 in |

| | | |
|------------------------------------|---|--------------|
| VINEYARD LOCATIONS: | Wairau Valley and Awatere Valley | |
| VINE AGE: | 2 – 14 years | |
| PRUNING REGIME: | Cane Pruned, Vertical Shoot Positioning | |
| HARVEST DATE: | 27 March – 25 April 2009 | |
| YIELD PER VINE: (weighted average) | 5.1 kg | 11.25 pounds |
| YIELD PER ACRE: (weighted average) | 4.3 tons | |
| YIELD PER HA: (weighted average) | 10.9 tonnes | |

| MATURITY ANALYSIS AT HARVEST (weighted average) | |
|---|---------|
| BRIX: | 21.9 |
| TITRATABLE ACIDITY: | 12.0g/L |
| pH: | 3.1 |

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

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.