

“Delightfully fragrant summer florals and juicy pear, with subtle spice and refreshing citrus.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively regional wines with glorious fruit flavours.

Oyster Bay Hawke's Bay Pinot Grigio captures the delicate aromatic flavours of Pinot Grigio whilst retaining its natural vibrancy and purity.

Grown in our cooler vineyard sites, the fruit ripens slowly over the growing season, developing flavour intensity and hallmark aromatic characteristics.

We match lower yielding clones to moderately

free draining sandy loam soils, which produce smaller and more concentrated fruit with a lively assertive backdrop.

To capture the subtle flavours of Pinot Grigio, we use a selection of yeasts, and lees stir to enhance the wine's softness and texture. To ensure purity of flavour, we use no oak or malolactic fermentation.

A unique cool climate expression of this wonderfully aromatic varietal. Elegant, crisp and altogether refreshing.





TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Grigio 2019

Hawke's Bay Growing Season 2019

The Growing Season started with a cooler than average spring and good flowering conditions. This was contrasted with a very warm January with timely rainfall supporting vine health. Temperatures cooled in February, extending ripening and flavour development in the fruit, whilst preserving fresh natural acidity. Fine weather conditions continued throughout March and enabled harvest decisions to be made progressively as the fruit reached physiological ripeness. The fruit was harvested in pristine condition, with stunning varietal character balance and freshness. One of the great Hawke's Bay vintages of the decade.

Soil Type

Predominantly Red Metal Soils – well drained sandy loam over gravels of low fertility which naturally devoragrate the vine.

Clonal / Rootstock Selection

A range of clones (predominantly Lincoln Berrysmith, 2/15, Barrie and 7A) selected for their characteristic small loose bunches and berries which provide concentrated fruit flavours grafted on low vigour rootstocks (3309 and 101/14).

Winemaking Techniques

The fruit was destemmed and transferred to tank presses where the free-run juice was run off and separated before gentle pressing of the remaining fruit. The juice was then clarified by flotation, racked into stainless steel fermentation tanks and then inoculated with a range of yeasts selected to retain varietal aromatics and character and enhance complexity and aromaticity. A slow, temperature-controlled fermentation at 14–16°C (57–61°F) was undertaken for approximately 21 days. Post fermentation, the wine was lees stirred and aged in tank to add softness and texture. The wine was racked and bottled young to ensure that the aromatic, crisp and elegant varietal characters were retained.

Sustainable Winegrowing

As a founding member of Sustainable Winegrowing New Zealand, we have always recognised nature as the true producer of our wines. We are conscious of our environment and we work hard to identify sensitive areas such as wetlands, streams and native vegetation to ensure that our vineyard practices do not affect the plants and animals that inhabit these areas. We minimise our water usage through our state-of-the-art soil moisture probe technology. We look after our soils by having interrow ground cover plantings (rather than bare earth), and by throwing our clippings underneath our vines, to provide a botanically diverse ground which encourages beneficial insects into our vineyards.



VINEYARD LOCATIONS:	Crownthorpe Terraces
VINE AGE:	2 – 22 years
HARVEST DATE:	7 – 25 March 2019

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	20.6
TITRATABLE ACIDITY:	8.7g/L
pH:	3.41

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.4

Oyster Bay

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