

# “Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively 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.





## TECHNICAL SPECIFICATIONS

### Oyster Bay Sauvignon Blanc 2019

#### Marlborough Growing Season 2019

The growing season started with mild spring conditions. Temperatures dropped during the flowering of Chardonnay, Pinot Noir and the early flowering Sauvignon Blanc. In January Marlborough experienced warm dry conditions, including warmer than average nights. A combination of early flowering conditions, and a warm January resulted in smaller than average berry sizes and loose bunches. This led to wonderful flavour development in the fruit. Welcome rainfall in March supported vine health, and the loose bunch profile in the fruit facilitated quick drying. Harvest was very much in the winemakers hands, with no rain pressure and timing decisions based on physiological ripeness in the fruit. This meant fruit was harvested in perfect condition, with small berries of incredible concentration, varietal character and fresh natural acidity. 2019 will be regarded as one of Marlborough's great vintages.

#### 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

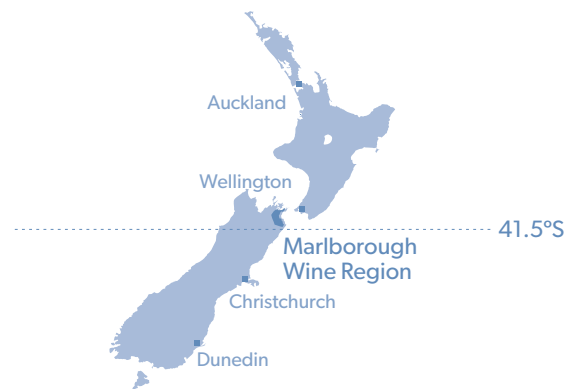
An emphasis on Bordeaux and UCDA clones for pure, instantly recognisable varietal intensity and flavour. Medium-to-low vigour rootstock selection matched for suitability to clone and soil vigour.

#### 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 clarified and then inoculated with a select range of yeasts for added complexity and aromaticity during fermentation in stainless steel tanks. A slow, temperature controlled fermentation at 12–14°C (54–59°F) was undertaken. 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.

#### 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:	Wairau Valley and Awatere Valley
VINE AGE:	2 – 23 years
HARVEST DATE:	14 March – 6 April 2019

#### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	20.9
TITRATABLE ACIDITY:	9.7g/L
pH:	3.14

#### WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	7g/L
pH:	3.25

Oyster Bay  
NEW ZEALAND

*Sometimes the world really is your oyster.*

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