

“Fragrant white peach and juicy melon, with lingering lime zest and a creamy texture.”

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.

Oyster Bay Marlborough Chardonnay truly captures the character of Marlborough with pure, incisive, ripe fruit flavours.

A combination of barrel and tank fermentation and the stirring of yeast lees achieves maximum softness, integration and texture. To retain all the natural assertiveness and flavour, no malolactic

fermentation takes place.

Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavour intensity. The result is the delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, and a creamy texture to finish.

A sublime expression of fruit purity from Marlborough’s unique cool climate and soils.





TECHNICAL SPECIFICATIONS

Oyster Bay Chardonnay 2018

Marlborough Growing Season 2018

The season commenced with warm and dry conditions, facilitating good bud burst and flowering. By December the growing season was tracking above the long-term average and this continued up until March. Over the summer months the region received a number of rain events, which supported vine health. Ripening, flavour development and overall fruit condition was supported with the Scott Henry trellising system, which enabled the fruit to dry relatively quickly post periods of rain. The fruit was picked in settled conditions at physiological ripeness, with exceptional varietal character and balance.

Soil Type

Prime central Wairau, Renwick and Brancott soils. Shallow silt loams over deep layers of free-draining stones. Moderately fertile low vigour soils.

Clonal / Rootstock Selection

Chardonnay clones were selected to provide smaller berries and more flavour intensity – predominantly Dijon B95, UCD 15, UCD 6, 548 and Mendoza. Medium to low vigour rootstocks were matched for suitability to clone and soil.

Oak Selection

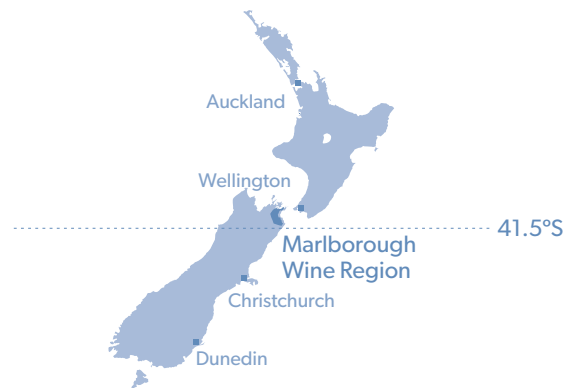
Oak was selected predominantly from the Allier region in France. The tight grains of this wood are less tannic, more aromatic and provide layers of texture and complexity to the wine. These were seasoned for a minimum two-year period and medium toasted, ensuring softer tannins and heightened aromatic potential. The barriques were supplied by renowned coopers Dargaud & Jaegle, François Frères, Treuil and Meyrieux.

Winemaking Techniques

The fruit was destemmed and lightly pressed, with the free run juice cold-settled to partial clarity, racked into stainless steel fermentation tanks and inoculated with a pure yeast culture. 50% of the ferment was transferred to French oak barriques and allowed a slow temperature-controlled fermentation at 14–16°C (57–60°F) for several weeks. The barrique-fermented wine was lees stirred on a weekly basis and matured for 9 months to achieve maximum softness and retention of varietal flavours. The tank fermented portion was held on yeast lees, stirred, racked and prepared for final blending. No malolactic fermentation was undertaken. The resulting wine was then blended and filtered prior to bottling.

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:	8 – 20 years
HARVEST DATE:	21 March – 5 April 2018

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.1
TITRATABLE ACIDITY:	9.8g/L
pH:	3.38

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	6g/L
pH:	3.4

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com