“Fragrant peach and juicy melon, with beautifully rich nectarine and lingering lime zest.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavors.

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

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 flavor, no malolactic fermentation takes place.

Clonal influences in the vineyard have been very important, providing smaller berries and enhanced flavor intensity. The result of all of this is delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavors 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.

Sometimes the world really is your oyster.
Marlborough Growing Season 2016
A cool, dry, and settled start to the season led the way for budburst and good flowering conditions. Summer brought warm conditions supporting ripening of the fruit, and by February Marlborough’s growing degree days were above the long-term average. This was met by a welcome period of rainfall, supporting vine health, and slowing flavor and acid development in the fruit. Overall, a dry and warm growing season, delivering wonderful aromatics and freshness in the fruit.

Soil Type

Clonal / Rootstock Selection
Chardonnay clones were selected to provide smaller berries and more flavor intensity – predominantly Dijon B95, UCD 15, UCD 6, 548, and Mendoza. Medium to low vigor rootstocks were matched for suitability to clone and soil.

Oak Selection
Oak was selected from predominantly 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 no harsh 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, and pressed 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 57–60°F (14–16°C) 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 flavors. 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.