

“Delightfully aromatic tropical fruits with bright citrus tones and 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 flavors.

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 flavors and aromas that are present.

Pale straw green in color 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 flavors with an abundant bouquet, it is a wine that is always crisp, elegant, and refreshing.





TECHNICAL SPECIFICATIONS

Oyster Bay Sauvignon Blanc 2017

Marlborough Growing Season 2017

The season commenced following good levels of rainfall over the winter months, encouraging vine health, and setting the stage for good, albeit slightly late flowering. Conditions warmed in January, which brought windy but dry days over the veraison period. Overall sunshine throughout this period was less than the long-term average, contributing to slow but excellent flavor and acid development in the fruit. Conditions remained relatively warm due to a narrower variation between daily maximum and minimum temperatures compared to the long-term average. Late season rains commenced in mid-March which slowed ripening. This was mitigated with balanced vine management supported by a Scott Henry trellising system to open canopies and dry the fruit relatively quickly. Winery intake was managed swiftly in dry conditions both day and night, ensuring the fruit was received in a clean condition. Vineyard proximity to the winery, overall intake capacity, and a highly experienced winemaking team all supported this ideal outcome. Overall, the season delivered excellent aromatics, color, and flavor development which are the reward of slow ripening.

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 vigor.

Clonal / Rootstock Selection

An emphasis on Bordeaux and UCD1 clones for pure, instantly recognizable varietal intensity and flavor. Medium-to-low vigor rootstock selection matched for suitability to clone and soil vigor.

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 54-59°F (12-14°C) 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 recognized 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 minimize our water usage through our state-of-the-art computer models and soil moisture probe technology. We look after our soils by having inter-row round 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.



GROWING SEASON CLIMATE DATA (October – April)

	2017 Growing Season		Long-Term Average	
MEAN MAXIMUM:	71°F	21.6°C	70°F	21.3°C
MEAN MINIMUM:	49°F	9.3°C	48°F	9°C
GDD:	2349°F	1287°C	2242°F	1228°C
RAINFALL:	24.7in	626mm	18.8in	477mm

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	2 – 23 years
HARVEST DATE:	March 31 – April 24, 2017

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	19.5
TITRATABLE ACIDITY:	10.7g/L
pH:	3.15

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	7g/L
pH:	3.3

Oyster Bay

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