



“Fragrant pear and jasmine, with delicate white peach and a refreshing citrus backdrop.”

Michael Ivcevic, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctively regional wines with glorious fruit flavours. Oyster Bay Hawke's Bay Pinot Gris captures the delicate aromatic flavours of Pinot Gris 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 Gris, 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.

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Gris 2014



Hawke's Bay 2014 Growing Season

The growing season was warm and dry with settled weather setting the scene for excellent flowering and fruit set. Temperatures continued to be warm through January and February creating ideal conditions for ripening and flavour development. Meticulous canopy management and controlled irrigation coupled with the warm weather allowed excellent varietal concentration to develop into the autumn, resulting in lively, intense fruit flavours and characteristic aromaticity. Following a fantastic growing season, the onset of rainfall coincided with the conclusion of harvest resulting in a perfect vintage, and fruit coming into the winery in top quality condition with pure varietal intensity.

Soil Type

Predominantly red metal soils – well drained sandy loam over gravels of low fertility which naturally devigorate 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 cold settled to a clear state, 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 16°C (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.

GROWING SEASON CLIMATE DATA (October – April)

	2014 Growing Season		Long-Term Average	
MEAN MAXIMUM:	23.2°C	74°F	22.2°C	72°F
MEAN MINIMUM:	10.2°C	50°F	9.8°C	50°F
GDD:	1418°C	2584°F	1282°C	2340°F
RAINFALL:	735mm	29in	490mm	19.3in

VINEYARD LOCATIONS:	Crownthorpe Terraces
VINE AGE:	6 – 14 years
PRUNING REGIME:	2 cane VSP
HARVEST DATE:	9 March – 8 April 2014

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	22.3
TITRATABLE ACIDITY:	6.7g/L
pH:	3.44

WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	3g/L (0.3%)
TITRATABLE ACIDITY:	5g/L
pH:	3.4

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