

“Fragrant aromas of tropical fruits and lively citrus notes, with a delightful zesty freshness.”

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 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, flavor 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 sandy loams over deep layers of free draining river gravels, providing moderate fertility and low vigor.

Clonal / Rootstock Selection

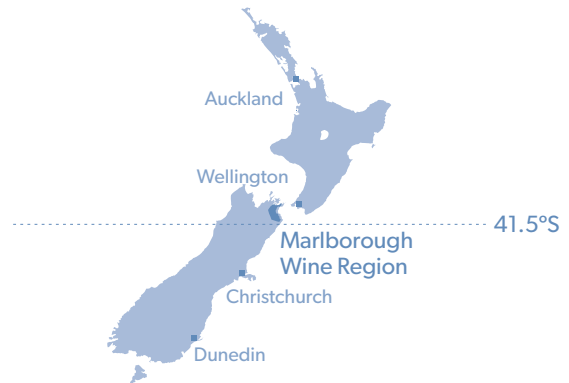
An emphasis on Bordeaux and UC1 clones for pure, instantly recognizable varietal intensity and flavor. Medium-to-low vigor rootstock selection matched for suitability to clone and soil vigor.

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 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:	March 16 – April 11, 2018

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.0
TITRATABLE ACIDITY:	10.8g/L
pH:	3.23

WINE ANALYSIS

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

Oyster Bay

NEW ZEALAND

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