



“Enticing tropical
flavours, scented
with fragrant
passionfruit and
a zesty freshness.”

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctly 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.

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Sauvignon Blanc 2014



Marlborough Growing Season 2014

The growing season commenced with a warm and settled spring, enabling an early budburst and excellent flowering conditions. By the end of December, Growing Degree Days were ahead of the long-term average, setting the scene for excellent shoot growth and fruit set. Summer conditions remained warm and dry throughout the mid-season. This provided for healthy vine canopies, slow and even ripening, and good flavor development in the fruit. Harvest commenced prior to a significant amount of overdue rainfall at the tail end of the growing season. One of the great growing seasons, combining well balanced fruit with exceptional varietal flavor development.

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 recognisable 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 then clarified to a clear state, racked into stainless steel fermentation tanks, and then inoculated with a select range of yeasts for added complexity and aromaticity. 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.

GROWING SEASON CLIMATE DATA (October – April)

	2014 Growing Season		Long-Term Average	
MEAN MAXIMUM:	73°F	22.6°C	71°F	21.8°C
MEAN MINIMUM:	49°F	9.5°C	49°F	9.5°C
GDD:	2350°F	1288°C	2210°F	1210°C
RAINFALL:	22.3in	567mm	18.4in	466mm

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	3 – 20 years
PRUNING REGIME:	Cane pruned, Scott Henry, and Vertical Shoot Positioning
HARVEST DATE:	March 23 – April 24, 2014

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21
TITRATABLE ACIDITY:	10.3g/L
pH:	3.18

WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	3g/L
TITRATABLE ACIDITY:	7g/L
pH:	3.3

Oyster Bay

NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com

OBTSSB14US