



“Stunningly aromatic with tropical and citrus notes - a thread of lingering fresh ripe lemon and elegant minerality.”

Michael Ivicevich, Chief Winemaker

The philosophy of Oyster Bay is to produce fine, distinctly regional wines that are elegant and assertive with glorious fruit flavours. 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 flavours and aromas that are present. Pale straw green in colour 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 flavours 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 2013



#### Marlborough Growing Season 2013

Temperatures in spring were warmer than average in Marlborough, resulting in an early start to the growing season. Settled, dry conditions promoted healthy shoot growth and even fruit set. Conditions in December and January were clear and warm, resulting in one of the driest summers in recent times. These conditions were ideal during the veraison and fruit ripening period; carefully managed with controlled irrigation and canopy management practices. The clear and warm weather conditions prevailed with consistent ripening across all varieties. With blocks and varieties at similar stages of ripening development, harvest occurred within a small window of time and before the long overdue rainfall experienced throughout April. A truly impressive vintage delivering immaculate, clean fruit, showing brilliant concentration, balanced with hallmark bright acidity.

#### 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 vigour.

#### Clonal / Rootstock Selection

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

#### 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 12-14 °C (54-59 °F) 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)

	2013 Growing Season		Long Term Average	
MEAN MAXIMUM:	22.6 °C	73 °F	21.7 °C	71 °F
MEAN MINIMUM:	9.5 °C	49 °F	9.2 °C	49 °F
GDD:	1265 °C	2309 °F	1206 °C	2203 °F
RAINFALL:	521 mm	20.5 in	484 mm	19.1 in

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley		
VINE AGE:	3 – 19 years		
PRUNING REGIME:	Cane pruned, Scott Henry and Vertical Shoot Positioning		
HARVEST DATE:	26 March 2013 – 19 April 2013		
YIELD PER VINE: (weighted average)	5.7 kg	12.5 pounds	
YIELD PER ACRE: (weighted average)	5.0 tonnes		
YIELD PER HA: (weighted average)	12.3 tonnes		

#### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.9
TITRATABLE ACIDITY:	11.7g/L
pH:	3.14

#### WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	4g/L
TITRATABLE ACIDITY:	8g/L
pH:	3.2

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