



“Beautifully
fragrant
passionfruit, hints
of ripe lemon
with an elegant
lingering
citrus zest.”

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 2015



Marlborough Growing Season 2015

December had a cool start which was sustained by a southerly flow and reduced temperatures throughout the month. These cool conditions over the early stages of flowering, moderated shoot growth and fruit set. By January, Marlborough was enjoying a warm and dry summer. This created an exceptional environment for veraison and flavor development in the fruit. Settled weather conditions, clear skies, and abundant sunshine created warm growing conditions above the long-term average. Dry weather conditions prevailed. Vine health was sustained through irrigation with welcome rainfall arriving in early March. Warm conditions over the summer months allowed the lower yielding fruit to progressively develop exceptional flavor. One of Marlborough's great seasons, with fruit showing brilliance in flavor and aromatics, with excellent 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 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 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)

	2015 Growing Season		Long-Term Average	
MEAN MAXIMUM:	72°F	22.1°C	70°F	21.2°C
MEAN MINIMUM:	47°F	8.6°C	48°F	9°C
GDD:	2420°F	1326°C	2311°F	1266°C
RAINFALL:	13.4in	340mm	21.4in	544mm

VINEYARD LOCATIONS:	Wairau Valley and Awatere Valley
VINE AGE:	3 – 21 years
PRUNING REGIME:	Cane pruned, Scott Henry, and Vertical Shoot Positioning
HARVEST DATE:	18 March to 13 April 2015

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.6°
TITRATABLE ACIDITY:	10.5g/L
pH:	3.28

WINE ANALYSIS

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

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