

“Delightfully fragrant summer florals, with subtle ginger spice, and lingering juicy pear.”

MICHAEL IVICEVICH, 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 2016



Hawke's Bay 2016 Growing Season

A cool start to the season resulted in a later than average budburst and flowering. A good level of winter and spring rainfall delivered good soil moisture levels to support vine health early in the season. From mid-January, Hawke's Bay experienced a prolonged period of warm, settled days, some recording upward of 25 degrees, bringing growing degree days in line with the long-term average. These stunning, settled weather conditions contributed to excellent flavour development of the fruit. Low levels of rainfall over February and March allowed for fruit to be harvested in immaculate condition, with incredible varietal character and physiological ripeness.

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 14–16°C (57–61°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)

| | 2016 Growing Season | | Long-Term Average | |
|---------------|---------------------|----------|-------------------|----------|
| MEAN MAXIMUM: | 23.8°C | 75°F | 22.4°C | 72°F |
| MEAN MINIMUM: | 9.8°C | 50°F | 9.8°C | 50°F |
| GDD: | 1458°C | 2656.4°F | 1308°C | 2386.4°F |
| RAINFALL: | 349mm | 13.8in | 485mm | 19.1in |

VINEYARD LOCATIONS:

Crownthorpe Terraces

VINE AGE:

4 – 16 years

PRUNING/TRELLISING:

2, 3 and 4 cane VSP and Scott Henry

HARVEST DATE:

22 March – 11 April 2016

MATURITY ANALYSIS AT HARVEST (weighted average)

| | |
|---------------------|--------|
| BRIX: | 20.2 |
| TITRATABLE ACIDITY: | 7.3g/L |
| pH: | 3.35 |

WINE ANALYSIS

| | |
|---------------------|---------|
| ALCOHOL: | 12% v/v |
| RESIDUAL SUGAR: | 2g/L |
| TITRATABLE ACIDITY: | 5g/L |
| pH: | 3.4 |

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