



“Delicate floral notes with exotically spiced juicy pear and citrus freshness.”

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 2015



### Hawke's Bay 2015 Growing Season

Spring brought with it a cool southerly airstream and plentiful rainfall to sustain vine growth. This period of cooler weather continued throughout December, resulting in moderate shoot growth and fruit set. By January, conditions settled and Hawke's Bay enjoyed warm and dry summer conditions in line with the long-term average. These ideal conditions which started in the veraison period were highly beneficial to fruit flavour development. Conditions throughout February were settled, enabling the fruit to reach full physiological ripeness without weather pressure. The 2015 vintage builds on Hawke's Bay's recent string of exceptional quality vintages, and its reputation as a world-class, cool climate producer of Pinot Gris.

### 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 16°C (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)

	2015 Growing Season		Long-Term Average	
MEAN MAXIMUM:	23°C	73°F	22.4°C	72°F
MEAN MINIMUM:	9.5°C	49°F	9.8°C	50°F
GDD:	1346°C	2454.8°F	1297°C	2366°F
RAINFALL:	498mm	19.6in	495mm	19.5in

VINEYARD LOCATIONS:	Crownthorpe Terraces
VINE AGE:	4 – 15 years
PRUNING REGIME:	2 and 3 cane VSP and Scott Henry
HARVEST DATE:	13 March – 7 April 2015

### MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.5
TITRATABLE ACIDITY:	8.5g/L
pH:	3.31

### WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	2.5g/L
TITRATABLE ACIDITY:	5.5g/L
pH:	3.5

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