

“Summer floral aromas and strawberry, with a delicate texture and lingering cherry freshness.”

MICHAEL IVICEVICH, CHIEF WINEMAKER

The philosophy of Oyster Bay is to produce fine, distinctively regional wines that are elegant and assertive with glorious fruit flavours.

With every vintage, we are working with more established vines from small vineyard sites, each chosen for its aspect and uniform soils of moderate fertility, providing for extended ripening and enhanced fruit flavour profiles.

Oyster Bay Rosé is style created in the vineyard. Fruit is the primary focus. We first select Pinot Noir clones that express fruit vibrancy and delicate red fruit profiles.

At harvest, we look for fragrance, elegance and light colour in the fruit, altogether bringing dimension and softness.

Our winemaking accentuates the stunning aromatics in the fruit, creating a style that is pale rose in colour but vivid in its flavours of strawberry and red berry fruits, with aromas of summer florals.



Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.



TECHNICAL SPECIFICATIONS

Oyster Bay Rosé 2016



Marlborough Growing Season 2016

A cool, dry and settled start to the season led the way for budburst and good flowering conditions. Summer brought warm conditions supporting ripening of the fruit, and by February Marlborough's growing degree days were above the long-term average. This was met by a welcome period of rainfall, supporting vine health and slowing flavour and acid development in the fruit. Overall, a dry and warm growing season, delivering wonderful aromatics and freshness in the fruit.

Soil Type

Brancott and Renwick soils – Pinot Noir is particularly site specific and responds best to these uniform, moderately fertile, silt overlaying clay loams, with moderate water-holding capacity.

Clonal / Rootstock Selection

A range of clones (10/5, 115 and Abel) selected for their colour and red berryfruit profiles.

Winemaking Techniques

Grapes were destemmed and gently crushed. The remaining fruit was allowed skin contact to extract colour, gently pressed, then cold settled to a clear state and racked to stainless steel fermentation tanks. The juice was then inoculated with a selection of yeasts, especially chosen to heighten the aromatic potential of the wine. A slow temperature controlled fermentation at 12-14°C (54-59°F) was undertaken for approximately 21 days. The wine was given a short period of yeast lees contact without stirring, imparting a delicate texture. No malolactic fermentation was undertaken. The wine was racked for final blending and bottled young to retain the refreshing, lively fruit characters.

GROWING SEASON CLIMATE DATA (October – April)

	2016 Growing Season		Long-Term Average	
MEAN MAXIMUM:	23°C	73°F	21.9°C	71°F
MEAN MINIMUM:	9.4°C	49°F	9.5°C	49°F
GDD:	1335°C	2435°F	1224°C	2235°F
RAINFALL:	347mm	13.7in	467mm	18.4in

VINEYARD LOCATIONS:	Wairau Valley, Marlborough
VINE AGE:	4 – 23 years
PRUNING/TRELLISING:	Spur and cane pruned VSP, Smart Dyson and Scott Henry
HARVEST DATE:	30 March to 4 April 2016

MATURITY ANALYSIS AT HARVEST (weighted average)

BRIX:	21.8
TITRATABLE ACIDITY:	8.0g/L
pH:	3.45

WINE ANALYSIS

ALCOHOL:	13% v/v
RESIDUAL SUGAR:	3g/L (0.3%)
TITRATABLE ACIDITY:	6g/L
pH:	3.4

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.