

“Delicate floral notes with subtle hints of spice and lingering refreshing 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.

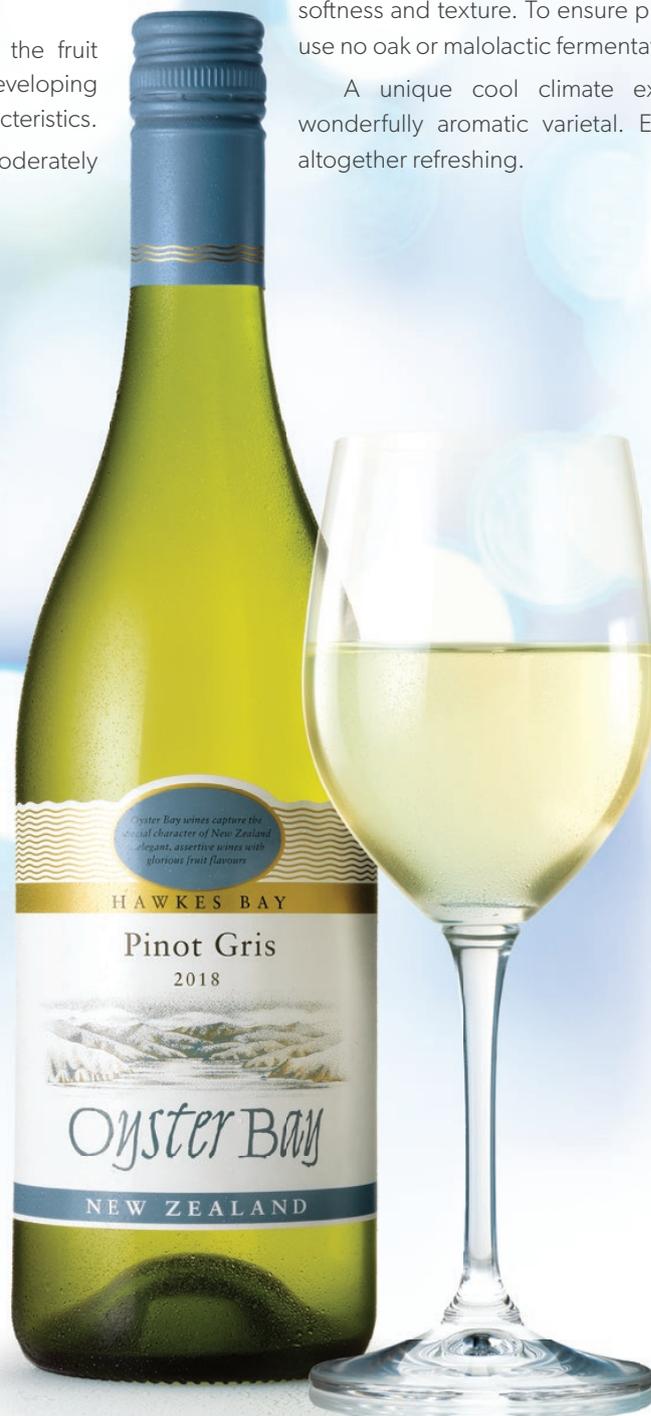
Grown in our cooler vineyard sites, the fruit ripens slowly over the growing season, developing flavour intensity and hallmark aromatic characteristics.

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.





TECHNICAL SPECIFICATIONS

Oyster Bay Pinot Gris 2018

Hawke's Bay Growing Season 2018

The season commenced with warmer than average temperatures and made way for excellent flowering and fruit set. By early summer, Growing Degree Days were ahead of the long-term average. This progression slowed with the onset of rain events, which supported the health of the vines. Leading up to harvest, our open canopy trellising system ensured the fruit continued to ripen in pristine condition. Harvest commenced during settled weather with the fruit showing optimum physiological ripeness. A great growing season, resulting in fruit with exceptional aromatics and varietal character.

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 clarified by flotation, raked 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 raked and bottled young to ensure that the aromatic, crisp and elegant varietal characters were retained.

Sustainable Winegrowing

As a founding member of Sustainable Winegrowing New Zealand, we have always recognised nature as the true producer of our wines. We are conscious of our environment and we work hard to identify sensitive areas such as wetlands, streams and native vegetation to ensure that our vineyard practices do not affect the plants and animals that inhabit these areas. We minimise our water usage through our state-of-the-art computer models and soil moisture probe technology. We look after our soils by having inter-row round cover plantings (rather than bare earth), and by throwing our clippings underneath our vines, to provide a botanically diverse ground which encourages beneficial insects into our vineyards.



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| VINEYARD LOCATIONS: | Crownthorpe Terraces |
| VINE AGE: | 2 – 22 years |
| HARVEST DATE: | 4 – 20 March 2018 |

MATURITY ANALYSIS AT HARVEST (weighted average)

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|---------------------|--------|
| BRIX: | 20.1 |
| TITRATABLE ACIDITY: | 8.0g/L |
| pH: | 3.41 |

WINE ANALYSIS

| | |
|---------------------|-----------|
| ALCOHOL: | 12.5% v/v |
| RESIDUAL SUGAR: | 4g/L |
| TITRATABLE ACIDITY: | 6g/L |
| pH: | 3.3 |

Oyster Bay
NEW ZEALAND

Sometimes the world really is your oyster.

oysterbaywines.com