

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Syrah - 2015 Waiheke Island

REGION

Variety: Syrah
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2015

Picking date: Hand picked 23 April 2015.

Growing conditions: A cool wet spring continued into November, resulting in variable crop levels in some varieties. Late spring saw parts of Waiheke affected by isolated hail showers also impacting some earlier flowering varieties. December through January was warm and humid with northerly winds predominating. Late summer was mostly settled apart from a near miss as Cyclone Pam tracked down the East Coast of the North Island bringing strong winds but very little rain. Weather conditions over harvest were generally settled allowing fruit to be harvested in optimal conditions.

VINIFICATION

The grapes were de-stemmed and partially crushed. Fermentation took place with selected yeast strains in open top fermenters, with twice daily plunging. After a period of post fermentation maceration, the wine was pressed and transferred to oak for malolactic fermentation. The wine was racked three times for clarification prior to a light egg white fining before bottling.

Oak Treatment: 20% New French, bal. seasoned French.

APPEARANCE

Very dark purple with vibrant crimson hues.

BOUQUET

Intense aromas of ripe black fruits and spice with complex savoury undertones.

PALATE

Medium to full bodied with densely packed flavours of black fruits, plums and spice.

CELLARING

Anytime now until 2027.

TECHNICAL ANALYSIS

Winemaker: Michael Wood

Alcohol: 14.0%

TA: 5.6 g/L

pH: 3.69

