

OBSIDIAN

WAIHEKE ISLAND

Obsidian Reserve 'The Obsidian' 2014 —Waiheke Island

REGION:

Varieties: Cabernet Sauvignon 40%, Merlot 24%, Malbec 16%, Cabernet Franc 10%, Petit Verdot 10%

Onetangi, Waiheke Island, Auckland, New Zealand

VINTAGE 2014:

Growing conditions: Growing season 2014 got off to a great start. Settled warm weather patterns throughout spring provided optimal flowering conditions and resulted in an even and abundant fruit set across all varieties. December and January recorded slightly cooler than usual temperatures with about average rainfall allowing strong canopy growth. Cyclone Lusi was a feature of March bringing a brief period of high winds, but fortunately very little rain. Both February and March were warm and dry allowing good ripening and flavor development. Harvest at Obsidian concluded 12th April.

VINIFICATION:

The smallest batches were fermented in open top fermenters with twice daily plunging. The large batches were handled in traditional Bordeaux style fermenters with twice daily pump-overs. The parcels were pressed straight to oak (40% new French) for malolactic fermentation and remained in oak until June 2015.

APPEARANCE:

Bright/vibrant purple with a dense dark core.

BOUQUET:

Lifted and intense aromas of black doris plums, cassis and vanilla spice with complex savoury undertones.

PALATE:

Rich soft and opulent, with lovely ripe tannins providing a well structured wine with warmth and generosity.

TECHNICAL ANALYSIS:

Alc. 14.5%

pH 3.72

T.A 5.8 g/l

Winemaker: Michael Wood

Bottled June 2015



