



Obsidian Estate Syrah 2017 – Waiheke Island

REGION

Varieties: Syrah

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

APPEARANCE

Bright purple with a ruby rim.

BOUQUET

Lifted aromas of black cherry and vanilla subtle black pepper undertones.

PALATE

This is a medium bodied wine with soft supple tannins, well balanced acidity and a spicy finish.

CELLARING

Drink now or cellar for up to 7 years.

VINTAGE 2018

Picking date: hand picked April 2017

Growing conditions: Growing conditions: An early Spring with light easterly breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigour was at unprecedented levels and the vineyard staff made more 'passes' through the vineyard than they would have in other seasons. This included trimming and leaf plucking to ensure that the sun's energy made it to the fruit and not just to the leafy foliage. 2017 was a challenging vintage but the quality of fruit was very rewarding.

VINIFICATION

Fermentation took place in open top fermenters, with twice to three times 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.

TECHNICAL ANALYSIS

Bottled: February 2018, 490 Dozen

Alcohol: 13.0%

Titratable Acidity: 5.8 g/l

pH: 3.70

Winemaker: Michael Wood

