

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Estate Chardonnay - 2016 Waiheke Island

REGION

Variety: Chardonnay
Region: Edbrookes Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2016

Growing conditions: An early Spring with light easterlies breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigor was at unprecedented levels and the vineyard staff made many 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 leafy foliage. 2016 was a challenging vintage but the quality of the fruit was rewarding.

VINIFICATION

All parcels were gently whole bunch pressed to barrel (100% barrel fermented in seasoned French oak). The juice in barrel underwent wild fermentation; the tank component was inoculated with a neutral yeast strain. All wine was aged on yeast lees for a period of 10 months prior to fining, filtration and bottling.

APPEARANCE

Pale straw with green hues.

BOUQUET

Subtle aromas of stonefruit intermingle with delicate florals and underlying toasty oatmeal characters.

PALATE

The palate is pure and juicy with a lovely seam of fresh acidity and a lingering finish.

CELLARING

Drink now while young and fresh
or suitable for cellaring up to 5 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Bottled: November 2016
Alcohol: 13.50%

