

OBSIDIAN

WAIHEKE ISLAND

Obsidian - The Obsidian - 2012 Waiheke Island

REGION

Variety: 38% Cabernet Sauvignon, 23% Merlot, 20% Cabernet Franc, 19% Malbec.

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

VINTAGE 2012

Picking date: Hand picked 16th March to 15th April 2012

Growing conditions: Growing season 2012 began with a warm dry spring resulting in good fruit set and crop levels. During mid to late summer we experienced unsettled periods with significant rainfall recorded in both December and mid March. April and early May were fortunately very dry and balmy allowing good physiological ripeness and flavour development across all varieties.

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 2013.

APPEARANCE

Deep red in the glass.

BOUQUET

Aromas of plums, cassis, wild berries and classy oak.

PALATE

The palate shows great structure and length. The tannins are bountiful, yet polished and the wine's acid/fruit balance is perfect, giving the wine a sweet core of fruit and a long finish.

CELLARING

Will benefit from careful cellaring for up to 10 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Bottled: June 2013, 120 Dozen
Alcohol: 14%

