

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Reserve Chardonnay - 2016 Waiheke Island

REGION

Variety: Chardonnay
Region: Obsidian Vineyard, Onetangi Valley
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

The fruit was gently whole bunch pressed directly to barrel (40% New French oak, remainder seasoned French oak) where fermentation was completed by indigenous yeast strains. This wine did not undergo any Malolactic fermentation. After 9 months of maturation the wine was racked to tank and lightly fined and filtered before bottling.

APPEARANCE

Bright straw.

BOUQUET

Pop corn and roasted hazelnut, pine nut and lemon meringue.

PALATE

The palate is rich and textural with fine acidity and a lingering minerality.

CELLARING

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

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 13.5%

