

OBSIDIAN

WAIHEKE ISLAND

Obsidian Reserve Chardonnay 2017—Waiheke Island

REGION:

Onetangi, Waiheke Island, Auckland, New Zealand

VINTAGE 2017:

Picking date: Hand-picked March 2017.

November brought perfect conditions for a high vigour vegetative growth state, even flowering and fruit set. Consistent south-westerly breezes between November and mid-February meant that temperatures remained slightly cooler than expected for this time of year. Offsetting this cooler weather was a lack of rainfall through January. The vineyard was looking better than it ever had. However, the rain events from February through to the end of April, causing 750mm of precipitation, made 2017 the wettest Waiheke vintage on record. To keep our wine quality high, we sacrificed roughly 40% of our grape crop. Although this is heartbreaking, we are happy with what was picked and it is a testament to the vineyard staff's hard work and composure that we got through with some great grapes!

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. 20% malolactic fermentation. After 10 months of maturation the wine was racked to tank and lightly fined and filtered before bottling.

APPEARANCE:

Bright straw

BOUQUET:

Popcorn, cashew nut, crisp apple and lemon meringue.

PALATE:

The palate is rich with an ethereal texture and fine acidity, finishes long and with a buttery lift

TECHNICAL ANALYSIS:

Alc. 13.0%

Winemaker: Michael Wood

Bottled Feb 2018

