

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Pinot Gris - 2018 Waiheke Island

REGION

Variety: Pinot Gris
Region: Edbrookes Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2018

Picking date: hand picked March 2018.

2018 will be remembered as one of the warmest vintages we have seen on Waiheke. From mid-November to mid-January the island experienced a sustained period of warm dry weather.

This resulted in a settled flowering period and allowed for the swift growth and development of the fruit. Because of this we observed advanced stages of ripening and a harvest which was approximately two weeks earlier than average.

However it wasn't all plain sailing, with unsettled weather between late January and the beginning of March influencing harvest decisions.

VINIFICATION

The fruit was gently whole bunch pressed to stainless steel tanks where it was cold settled overnight prior to racking and inoculation with cultured yeast strains. The wine was fermented cold to preserve aromatics. The ferment was stopped once the desirable sweetness balance had been achieved and then left on lees for 3 months before fining and filtration.

APPEARANCE

Pale straw.

BOUQUET

Intense aromas of nashi pear, braeburn apple and subtle spice.

PALATE

The palate is rich and textural with juicy acidity and well balanced sweetness.

CELLARING

Drink now while young and fresh
or suitable for cellaring up to 3 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 13.0%
TA: 6.2g/L
pH: 3.30

