



Obsidian Reserve 'The Mayor' 2016—Waiheke Island

REGION:

Variety: 50% Cabernet Franc, 33% Petit Verdot, 17% Malbec
Onetangi, Waiheke Island, Auckland, New Zealand

VINTAGE 2016:

Picking date: Hand-picked March-April 2016.

Growing conditions: An early Spring with light easterly breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigour 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 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 for malolactic fermentation and remained in oak until March 2017. Oak Treatment: 30% New French, 70% Seasoned French oak for 11 months.

APPEARANCE:

Bright vibrant purple with crimson hues.

BOUQUET:

Black cherry, boysenberry, liquorice and subtle herbs are enlivened by oak and floral elements.

PALATE:

The palate is rich and well structured with beautiful texture and supple ripe tannins. This wine is elegant and refined with a restrained power that will benefit from careful cellaring for many years.

CELLARING:

Drink now or suitable for cellaring up to 10 years.

TECHNICAL ANALYSIS:

Alc. 13.5%
Winemaker: Michael Wood
Bottled March 2017, 133 dozen produced

