

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Syrah - 2014 Waiheke Island

REGION

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

VINTAGE 2014

Picking date: Hand picked 2nd April to the 8th of April.

Growing conditions: Vintage 2014 was off to a great start. Settled warm weather patterns throughout spring provided optimal ripening conditions and resulted in an even and abundant fruit set across all varieties. December and January recorded slightly cooler than usual temperatures with about average rainfall allowing strong canopy growth. Cyclone Lusi was a feature of March bringing a brief period of high winds, but fortunately very little rain. Both February and March were warm and dry allowing good ripening and flavour development.

VINIFICATION

The grapes were de-stemmed and partially crushed. Fermentation took place with selected yeast strains in open top fermenters, with twice daily plunging. After a period of post fermentation maceration, the wine was pressed and transferred to oak for malolactic fermentation. The wine was racked three times for clarification prior to a light egg white fining before bottling.
Oak Treatment: 20% New French, bal. seasoned French.

APPEARANCE

Very dark purple with vibrant crimson hues.

BOUQUET

Intense aromas of black fruits and spice with complex Savoury undertones.

PALATE

Medium to full bodied with densely packed flavours of black fruits, plums and spice.

CELLARING

Drink now or suitable for cellaring up to 7 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 14.0%
TA: 5.8 g/L
pH: 3.70

