

Obsidian Reserve Syrah 2012 Waiheke Island

REGION

Variety: Syrah

Region: Onetangi Valley,

Obsidian Vineyard, Planted 9 Ha, 1993

Waiheke Island, Auckland, New Zealand

VINTAGE 2012

Picking date: Hand picked 20 April 2012

Growing conditions: Growing season 2012 began with a warm dry spring resulting in good fruit set and crop levels. During mid to late summer we experienced unsettled periods with significant rainfall recorded in both December and mid March. April and early May were fortunately very dry and balmy allowing good physiological ripeness and flavour development across all varieties.

VINIFICATION

The fruit was destemmed to open top fermenters where it was inoculated with yeast. Once primary fermentation had commenced the ferments were managed with twice daily hand plunging. After a one week period of post fermentation maceration the wine was pressed to tank, settled then racked to barrel for malolactic fermentation.

Oak Treatment: 13 months, 40% New French Oak and 60% Seasoned French Oak.

APPEARANCE

Bright purple in the glass.

BOUQUET

Lifted aromas of blackberry along with hints of ripe plums and spice.

PALATE

This is a medium bodied wine showing an abundance of sweet fruit and ripe silky tannins. The oak is well judged and contributes to the persistent finish.

CELLARING

Approachable now but will reward careful cellaring for up to 10 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood

Bottled: July 2013, 140 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.6 g/l

pH: 3.75

Packaging: 6 x 750 ml

Closure: Natural Cork



ACCOLADES

★ ★ ★ ★ ★ (5 Stars)

"The 2012 was sold in the previous vintages as Obsidian, without the word "Reserve" on the label. Matured in French oak casks (33 per cent new), it is full-coloured, mouthfilling and supple, with strong blackcurrant, spice and nut flavours, showing good vigour and harmony. Best drinking mid-2014+."

Michael Cooper's 2014 Buyer's Guide to NZ Wines