

OBSIDIAN

WAIHEKE ISLAND

Obsidian - The Mayor - 2012 Waiheke Island

REGION

Variety: Cabernet Franc 36%, Petit Verdot 32%, Malbec 25%, Merlot 7%
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2011

Picking date: Hand harvested between
30 March and 26 April 2012

Growing conditions: 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 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 pumpovers. The parcels were pressed straight to oak for malolactic fermentation and remained in oak until June 2012.

Oak Treatment: 30% New French, 70% Seasoned
French oak for 13 months

APPEARANCE

Bright vibrant purple with crimson hues.

BOUQUET

Lifted ripe aromas of black fruits and violets with complex savoury and cedar undertones.

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

Winemaker: Michael Wood
Alcohol: 14%
TA: 5.7 g/L
pH: 3.81

