

Obsidian Reserve Viognier 2012 Waiheke Island

REGION

Variety: Viognier

Sub Region: Onetangi Valley,
Obsidian Vineyard, Planted 9 Ha, 1993
Waiheke Island, Auckland, New Zealand

VINTAGE 2012

Picking date: Hand harvested 4 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 grapes were gently whole bunch pressed, then briefly settled to clarity. The juice was fermented in older French oak. The wine was then aged on lees with occasional battonage for 10 months.

Oak Treatment: Seasoned French Oak

APPEARANCE

Vibrant straw in the glass.

BOUQUET

The wine displays classic varietal characters of honey suckle, apricot and white peach.

PALATE

The palate is well structured and textural with generous sweet fruit and a complex lingering finish.

CELLARING

Drink now or suitable for cellaring up to 5 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Bottled: February 2013, 153 Dozen
Alcohol: 13.50%
Residual sugar: N/A
Titratable Acidity: 5.7g/l
pH: 3.51
Packaging: 6 x 750 ml
Closure: Screw Cap



ACCOLADES

★ ★ ★ ★ ½ (4 ½ Stars)

"Estate- grown at Onetangi, the 2012 is fresh and youthful, but already enjoyable. Weighty and fleshy, it is peachy, dry and gently oak-influenced, with slightly buttery, biscuity and creamy notes adding complexity. Drink now or cellar."

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