

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Pinot Gris - 2016 Waiheke Island

REGION

Variety: Pinot Gris
Region: Edbrookes Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2016

Picking date: hand picked March 2016

An early Spring with light easterlies breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigor 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 fruit was gently whole bunch pressed to stainless steel tanks where it was cold settled overnight prior to racking and inoculation with cultured yeast strains. The wine was fermented cold to preserve aromatics. The ferment was stopped once the desirable sweetness balance had been achieved and then left on lees for 3 months before fining and filtration.

APPEARANCE

Pale straw.

BOUQUET

Intense aromas of pear, lychee and subtle spice.

PALATE

The palate is rich and textural with juicy acidity and well balanced sweetness.

CELLARING

Drink now while young and fresh
or suitable for cellaring up to 3 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 13%

