



## Obsidian Estate Chardonnay 2018 – Waiheke Island

### REGION

**Varieties:** Chardonnay

**Region:** Edbrookes Vineyard, Waiheke Island, Auckland, NZ

### APPEARANCE

Pale straw with green hues.

### BOUQUET

Delicate aromas of white peach and crème brûlée with underlying hints of citrus

### PALATE

The palate is fresh, refined and focused with good mid-palate weight and a long finish.

### CELLARING

This wine is drinking beautifully now while young and fresh, however it will benefit from careful cellaring for up to 5 years.

### VINTAGE 2018

**Picking date:** hand picked 26 February 2018

**Growing conditions:** Growing conditions: A settled albeit slightly cooler than average spring resulted in a good fruit-set. A particularly dry period from the December through until the end of February meant that the amount of vegetative growth was very well regulated....the vines looked in perfect balance.

However hopes of a dream vintage were dashed by heavy downpours in March and April. This heavy rain both influenced picking decisions and resulted in a reduction in overall volume.

2018 will be remembered as a challenging vintage which has produced a lesser volume of good wines made in a more elegant style

### VINIFICATION

All parcels were gently whole bunch pressed to barrel (100% barrel fermented in seasoned French oak). The juice in barrel underwent wild fermentation. All wine was aged on yeast lees for a period of 9 months prior to fining and filtration.

### TECHNICAL ANALYSIS

Bottled: December 2018, 140 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.9 g/l

pH: 3.40

**Winemaker:** Michael Wood

