

Obsidian Reserve 'The Obsidian' - 2018 Waiheke Island

REGION

Varieties: 40% Cabernet Sauvignon, 20% Petit Verdot, 20% Malbec, 14% Cabernet Franc, 6% Merlot

Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Deep purple

BOUQUET

Lifted aromas of plums, cassis, wild berries and spiced oak.

PALATE

Soft and opulent, with great structure and length. The fine tannins in the wine are well integrated with a smooth pleasing finish.

CELLARING

Drink now while young and fresh or suitable for cellaring up to 10 years.

VINTAGE 2018

Picking date: Hand picked March-April 2018

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

Small parcels were picked and fermented separately in open top fermenters with twice daily plunging. The fermented parcels were pressed to tank, settled and then transferred to oak (40% new French) for malolactic fermentation and remained in oak until February 2019.

TECHNICAL ANALYSIS

Bottled: February 2019, 121 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.6 g/l

pH: 3.85

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet