

## Obsidian Reserve Viognier – 2018 Waiheke Island

### REGION

**Varieties:** Viognier

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

### APPEARANCE

Vibrant straw

### BOUQUET

Honeysuckle, tangerine, apricot

### PALATE

The palette is rich and textured, with floral, honeysuckle flavours. The acid provides structure to maintain a lingering finish.

### CELLARING

Drink now or suitable for cellaring up to 10 years

### VINTAGE 2018

**Picking date:** Hand picked, 15 March 2018

**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

The fruit was gently whole bunch pressed and briefly settled in tank. The juice was fermented in old French Barrels and aged for a further 10 months with occasional battonage and no malolactic fermentation.

### TECHNICAL ANALYSIS

Bottled: February 2019, 65 Dozen

Alcohol: 13.5%

Residual sugar: 0.0 grams

Titrateable Acidity: 5.4 g/l

pH: 3.58

**Winemaker:** Michael Wood



### ACCOLADES

New Release Wine – No Reviews as yet