

Obsidian Reserve Chardonnay – 2020 Waiheke Island

REGION

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

APPEARANCE

Pale straw with green hues.

STYLE

Barrel fermented

BOUQUET

Zesty aromas of fresh lime with underlying hints of white nectarine.

PALATE

Fresh crisp, complex and precise. Generous mouthfeel and a fine seam of acidity provide a very persistent finish.

CELLARING

Cellar up to 10 years with confidence

VINTAGE 2020

Picking date: hand picked 3rd March 2020

Growing conditions: The 2020 growing season will be a year to remember. Record-breaking drought periods from January through to April, meant veraison occurred roughly two weeks earlier than previous vintages. Over harvest the weather was warm and settled allowing for natural grape acidity to be maintained, development of flavour and perfect conditions for harvest. As a result, there is an abundance of exceptionally high-quality, deliciously ripe fruit across all varieties.

VINIFICATION

The fruit was gently whole bunch pressed directly to barrel (50% New French oak, remainder seasoned French oak) fermentation was completed by indigenous yeast strains. 20% malolactic fermentation. After 10 months of maturation in barrel the wine was racked to tank, filtered and bottled without fining.

TECHNICAL ANALYSIS

Bottled: February 2021, 164 dozen
Alcohol: 13.68%
Residual sugar: Nil
Titratable Acidity: 5.70 g/l
pH: 3.32

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet