

Obsidian Reserve Syrah - 2018 Waiheke Island

REGION

Varieties: Syrah

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

APPEARANCE

Bright purple in the glass.

BOUQUET

Lifted aromas of blackberry along with hints of ripe plums and spice.

PALATE

This is a medium bodied wine showing an abundance of sweet fruit and ripe silky tannins. The oak is well judged and contributes to the persistent finish.

CELLARING

Approachable now but will reward careful cellaring for up to 10 years

VINTAGE 2018

Picking date: hand picked 4th April 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 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

The majority of the fruit was destemmed to open-top fermenters, while around 10% was added directly to the fermenters as whole bunches. Twice daily plunging during fermentation before an extended maceration period post fermentation. The wine was aged in 40% new French barrels for 10 months before a light fining and bottling.

TECHNICAL ANALYSIS

Bottled: 26 February 2019, 120 Dozen

Alcohol: 13.5%

Residual sugar: 0.0 grams

Titrateable Acidity: 5.7 g/l

pH: 3.74

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet