

Obsidian Reserve 'The Obsidian' – 2019 Waiheke Island

REGION

Varieties: 35% Cabernet Sauvignon, 25% Cabernet Franc, 20% Merlot, 17% Petit Verdot, 3% Malbec

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

APPEARANCE

Deep purple

BOUQUET

Spiced plum, cassis and cedar wood

PALATE

Opulent and generous palate with well-structured tannin for long finish. Hints of cherry, cassis and wild boysenberry.

CELLARING

Will reward cellaring for up to 15 years

VINTAGE 2019

Picking date: hand picked 19th March - 18th April 2019

Growing conditions: A settled and early summer resulted in an exceptional fruit set and clean growing conditions throughout the vineyard. This was followed with a persistent period of near drought conditions from mid-summer to autumn.

Temperatures were in the normal range, but rainfall was very low with the island experiencing only a third of the year previous. These conditions allowed fruit to reach optimal ripeness. As a result, 2019 will be fondly recalled as a vintage that produced an abundance of high-quality wines.

VINIFICATION

Each of the grape varieties were picked at optimal ripeness and fermented separately in 1 tonne and 2 tonne open top fermenters, with twice daily plunging. After a period of post fermentation maceration, the wine was pressed and transferred to 50% new oak barriques for malolactic fermentation. Racked in July for clarification, the wine was blended, and returned to barrel to age for a further 6 months.

TECHNICAL ANALYSIS

Bottled: 20 Feb 2020, 120 Dozen

Alcohol: 14.5%

Titrateable Acidity: 6.75 g/l

pH: 3.57

Winemaker: Michael Wood



ACCOLADES

New release wine – No reviews as yet