

OBSIDIAN

WAIHEKE ISLAND

Obsidian - The Mayor - 2013 Waiheke Island

REGION

Variety: Cabernet Franc 44.5%, Petit Verdot 33.5%, Malbec 22%
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2013

Picking date: Hand harvested between
22 March and 8 April 2013

Growing conditions: A warm dry early spring saw an even bud burst across all varieties. There was a brief unsettled period which coincided with flowering and resulted in lighter than usual crop levels in most blocks. The summer of 2013 was incredibly dry and warm; this combined with the meagre crop levels has created a vintage that will go down as one of the best ever.

VINIFICATION

The smallest batches were fermented in open top fermenters with twice daily plunging. The large batches were handled in traditional Bordeaux style fermenters with twice daily pumpovers. The parcels were pressed straight to oak for malolactic fermentation and remained in oak until February 2014.

Oak Treatment: 30% New French, 70% Seasoned
French oak for 10 months

APPEARANCE

Dark red.

BOUQUET

Black cherry, blueberry, licorice and mint are enlivened by oak and floral elements.

PALATE

Juicy and supple, conveying good intensity and lift to its dark berry, violet and bitter chocolate flavours.

CELLARING

Drink now or suitable for cellaring up to 10 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 14.5%
TA: 5.9 g/L
pH: 3.58
Production: 206 Doz

