

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Reserve Viognier - 2014 Waiheke Island

REGION

Variety: Viognier
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2014

Picking date: Hand harvested 13 March 2014.

Growing conditions: Vintage 2014 was off to a great start. Settled warm weather patterns throughout spring provided optimal flowering conditions and resulted in an even and abundant fruit set across all varieties. December and January recorded slightly cooler than usual temperatures with about average rainfall allowing strong canopy growth. Cyclone Lusi was a feature of March bringing a brief period of high winds, but fortunately very little rain. Both February and March were warm and dry allowing good ripening and flavour development.

VINIFICATION

The grapes were gently whole bunch pressed, then briefly settled to clarity. The juice was fermented in older French oak. The wine was then aged on lees with occasional battonage for 10 months.
Oak Treatment: 50% Seasoned French oak, 50% stainless steel tank.

APPEARANCE

Vibrant straw in the glass.

BOUQUET

The wine displays classic varietal characters of honey suckle, apricot and white peach.

PALATE

The palate is well structured and textural with generous sweet fruit and a complex lingering finish.

CELLARING

Drink now or suitable for cellaring up to 5 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 14.0%

