



Obsidian Reserve Viognier 2016—Waiheke Island

REGION:

Onetangi, Waiheke Island, Auckland, New Zealand

VINTAGE 2016:

Picking date: Hand-picked March 2016.

Growing conditions: An early Spring with light easterly breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigour was at unprecedented levels and the vineyard staff made many more 'passes' through the vineyard than they would have in other seasons. This included trimming and leaf plucking to ensure that the sun's energy made it to the fruit and not just to leafy foliage. 2016 was a challenging vintage but the quality of the fruit was rewarding.

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: 100% seasoned French oak barrels and no malolactic fermentation.

APPEARANCE:

Vibrant straw

BOUQUET:

This stunning Viognier displays classic varietal characters of honey suckle, apricot, white peach and perfumed blossom.

PALATE:

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

CELLARING:

Drink now or suitable for cellaring up to 5 years.

TECHNICAL ANALYSIS:

Alc. 13.5%

pH: 3.45

TA 6.1g/L

Winemaker: Michael Wood

Bottled Jan 2017, 60 dozen produced

