

Obsidian Estate Vitreous - 2016 Waiheke Island

REGION

Varieties: 29% Cabernet Sauvignon, 29% Merlot, 22% Cabernet Franc, 18% Petit Verdot, 3% Malbec
Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Deep crimson

BOUQUET

Fragrant complex aromas of cassis, black cherry herbs and cedar

PALATE

Medium bodied, with ripe warm flavours of black fruit and spice. Fine tannins and well balanced acidity provide a lingering finish

CELLARING

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

VINTAGE 2016

Picking date: hand picked March-April 2016

Growing conditions: An early Spring with light easterlies 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 suns 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 smallest batches were fermented in open top fermenters with twice daily plunging. Large parcels were fermented in closed top tanks and pumped over. Once primary fermentation was complete all batches were pressed to tank and allowed to settle prior to undergoing malolactic fermentation in French Barriques. 20% new oak

TECHNICAL ANALYSIS

Bottled: March 2017, 734 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.8 g/l

pH: 3.75

Winemaker: Michael Wood

