

## Obsidian Reserve Chardonnay - 2018 Waiheke Island

### REGION

**Varieties:** Chardonnay  
**Region:** Onetangi Valley, Waiheke Island, Auckland, New Zealand.

### APPEARANCE

Bright straw

### STYLE

Barrel Fermented

### BOUQUET

Ripe stone fruit and crème brulee with subtle toasted nut aromas

### PALATE

The palate is rich with an ethereal texture and perfectly balanced acidity, finishes long with a creamy lift

### VINTAGE 2018

**Picking date:** hand picked dd mm yyyy

**Growing conditions:** A settled albeit slightly cooler than average spring resulted in a good fruit-set. A particularly dry period from the December through until the end of February meant that the amount of vegetative growth was very well regulated... the vines looked in perfect balance.

However hopes of a dream vintage were dashed by heavy downpours in March and April. This heavy rain both influenced picking decisions and resulted in a reduction in overall volume. 2018 will be remembered as a challenging vintage which has produced a lesser volume of good wines made in a more elegant style.

### VINIFICATION

The fruit was gently whole bunch pressed directly to barrel (50% New French oak, remainder seasoned French oak) fermentation was completed by indigenous yeast strains. 20% malolactic fermentation. After 10 months of maturation in barrel the wine was racked to tank, lightly fined and filtered prior to bottling.

### TECHNICAL ANALYSIS

Bottled: 21 February 2019, 96 Dozen  
Alcohol: 13.0%  
Residual sugar: 0.0 grams  
Titratable Acidity: 5.7 g/l  
pH: 3.40

**Winemaker:** Michael Wood



### ACCOLADES

★★★★★ **Winestate**

"This fresh, generous, very ageworthy wine was fermented with indigenous yeasts in French oak barrels (40% new) and wood-aged for 10 months. Weighty and sweet-fruited, with concentrated stonefruit flavours, balanced acidity, good complexity and a slightly creamy texture, it should be at its best 2021+."

★★★★★ (92/100) **Bob Campbell MW**

"Fresh, delicately-flavoured chardonnay with white peach, grapefruit, sweet almond and subtle spicy oak flavours supported by an ethereal texture. An unusual and distinctive wine with appealing purity  
Drink 2019 to 2024"