



Obsidian Reserve 'The Mayor' 2018 – Waiheke Island

REGION

Varieties: 50% Cabernet Franc, 25% Petit Verdot, 25% Malbec

Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Dark Ruby

BOUQUET

Black raspberry, violets and red liquorice

PALATE

The palate is rich and well-structured with beautiful texture and supple ripe tannins. This wine is elegant and refined with a restrained power that will benefit from careful cellaring for many years

CELLARING

Drink now or suitable for cellaring up to 10 years

VINTAGE 2018

Picking date: hand picked March-April 2018

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 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 pump-overs. The parcels were pressed straight to oak for malolactic fermentation and remained in oak until March 2019. Oak treatment: 30% New French, 70% Seasoned French Oak for 11 months.

TECHNICAL ANALYSIS

Bottled: February 2019, 90 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.7 g/l

pH: 3.72

Winemaker: Michael Wood



ACCOLADES

Pre-Release Wine – No Reviews as yet