

Obsidian Estate Chardonnay 2019 – Waiheke Island

REGION

Varieties: Chardonnay

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

APPEARANCE

Pale straw

STYLE

Lightly Oaked

BOUQUET

Citrus notes lead to delicate hints of white peach and roasted cashew nuts.

PALATE

Fresh and lively with generous mouthfeel and a clean long finish.

VINTAGE 2019

Picking date: hand picked 28th Feb-13th March

Growing conditions: The 2019 growing season and subsequent harvest was welcomed by viticulturists and winemakers on Waiheke Island following the challenges faced in the last three vintages. Spring 2018 was warm and windy with calm nights and intermittent rainfall. This was followed by a settled flowering period and fruit set – heralding in what was to be an extraordinary summer period at Obsidian. Summer was highlighted with an abundance of sunshine hours and light southerly winds. This favorable weather continued up to and through the harvest period presenting the vineyard slopes of Obsidian with perfect ripening conditions. Weather conditions over harvest were superb. This allowed picking decision to be made according to optimal ripeness without any influence by adverse weather. It has been several years since the winery has seen fruit of this quality. All varieties from the start of harvest until completion were in perfect condition. This allowed a very hands-off approach to winemaking leaving the wines to express the fantastic season that was 2019.

VINIFICATION

The fruit was gently whole bunch pressed to a combination of stainless tanks (60%) and barrel (40%). Following a period of lees contact the wine was racked, blended and bottled.

TECHNICAL ANALYSIS

Bottled: 19 December 2019, 555 Dozen

Alcohol: 12.5%

Residual sugar: Nil

Titrateable Acidity: 6.1 g/l

pH: 3.30

Winemaker: Michael Wood

