

Obsidian Estate Chardonnay – 2020 Waiheke Island

REGION

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

APPEARANCE

Pale straw with green hues

STYLE

Barrel and tank fermented

BOUQUET

White peach, pear and honeysuckle.

PALATE

The palate is lively with flavours of citrus and white peach. With a textural mid-palate, the wine finishes with gentle acidity for a long fresh finish.

CELLARING

Cellar up to 10 years

VINTAGE 2020

Picking date: hand picked 2nd March 2020

Growing conditions: The 2020 growing season will be a year to remember. Record-breaking drought periods from January through to April, meant veraison occurred roughly two weeks earlier than previous vintages. Over harvest the weather was warm and settled allowing for natural grape acidity to be maintained, development of flavour and perfect conditions for harvest. As a result, there is an abundance of exceptionally high-quality, deliciously ripe fruit across all varieties.

VINIFICATION

The 2020 Estate Chardonnay comes from mostly young Chardonnay (Clone 95) vines planted 2015. The grapes were hand-picked and whole bunch pressed. The juice was settled in tank before being racked and inoculated for fermentation. 30% was fermented in old French oak, with the remainder fermented in stainless steel. Following a period of lees contact the wine was racked, blended and bottled.

TECHNICAL ANALYSIS

Bottled: 07th December 2020, 524 Dozen
Alcohol: 13.5%
Residual sugar: 0.5 g
Titratable Acidity: 5.4 g/l
pH: 3.32

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet