

## Obsidian Estate Syrah - 2019 Waiheke Island

### REGION

**Varieties:** Syrah

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

### APPEARANCE

Bright purple

### BOUQUET

Dense plum and black cherry, with subtle lifted aromas of black pepper and violets.

### PALATE

Dense flavours of cassis and plum, complemented with savoury tones of olives and brioche. Long lingering finish, medium bodied and balanced acidity. Fine powdery tannins that will soften further with careful aging.

### CELLARING

Drink now or cellar for up to 7 years.

### VINTAGE 2019

**Picking date:** hand picked 5 – 16<sup>th</sup> April 2019

**Growing conditions:** A settled and early summer resulted in an exceptional fruit set and clean growing conditions throughout the vineyard. This was followed with a persistent period of near drought conditions from mid-summer to autumn. Temperatures were in the normal range, but rainfall was very low with the island experiencing only a third of the year previous. These conditions allowed fruit to reach optimal ripeness. As a result, 2019 will be fondly recalled as a vintage that produced an abundance of high-quality wines.

### VINIFICATION

The fermented in open top tanks, with twice daily plunging. After a period of post ferment maceration, the wine was pressed and settled before being racked to barrel for malolactic fermentation. Aged for 10 months in French oak.

### TECHNICAL ANALYSIS

Bottled: 14 February 2020, 516 Dozen

Alcohol: 13.0%

Titratable Acidity: 6.0 g/l

pH: 3.60

**Winemaker:** Michael Wood



### ACCOLADES

New Release Wine – No Reviews as yet