

Obsidian Estate Vitreous – 2017 Waiheke Island

REGION

Varieties: 53% Merlot, 25% Cabernet Franc, 12.5% Petit Verdot, 9.5% Malbec

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

APPEARANCE

Medium ruby coloured

BOUQUET

Brooding aromas of spiced plum, dried herbs and cedar wood.

PALATE

Medium bodied with fine tannins. Cassis, plums and hints of cedar wood, tobacco and leather.

CELLARING

Approachable now but will reward careful cellaring for up to 10 years

VINTAGE 2017

Picking date: hand picked March-April 2017

Growing conditions: An early Spring with light easterly breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigour was at unprecedented levels and the vineyard staff made more 'passes' through the vineyard than they would have in other seasons. This included trimming and leaf plucking to ensure that the sun's energy made it to the fruit and not just to the leafy foliage. 2017 was a challenging vintage but the quality of fruit was very rewarding.

VINIFICATION

Each variety was fermented separately in a combination of open top tanks and stainless steel closed top tanks with twice daily plunging or pump overs. After a period of post ferment maceration, the wines were pressed and settled before being racked to barrel for malolactic fermentation. The wine was blended in August and aged for an additional 4 months in barrel before bottling. Aged for a total of 9 months in French oak.

TECHNICAL ANALYSIS

Bottled: 08 February 2018, 716 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.6 g/l

pH: 3.62

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet