

Obsidian Reserve Chardonnay – 2019 Waiheke Island

REGION

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

APPEARANCE

Pale Straw with green hues

STYLE

Barrel fermented

BOUQUET

The nose is complex, with white peach, nutty nuances and hints of butterscotch.

PALATE

The palate is intense, full-bodied, rich and concentrated with a fresh clean citrus finish that lingers.

CELLARING

Cellar up to 10 years with confidence

VINTAGE 2019

Picking date: hand picked March 2019

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 directly to barrel (50% New French oak, remainder seasoned French oak) fermentation was completed by indigenous yeast strains. 20% malolactic fermentation. After 10 months of maturation in barrel the wine was racked to tank, filtered and bottled without fining.



ACCOLADES

★★★★★ (5 Stars) The Real Review - Bob Campbell MW

TECHNICAL ANALYSIS

Bottled: February 2020, 136 Dozen
Alcohol: 13.5%
Residual sugar: 0.0 grams
Titratable Acidity: 6.15 g/l
pH: 3.27
Winemaker: Michael Wood