



Obsidian Reserve Viognier 2017 – Waiheke Island

REGION

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

APPEARANCE

Vibrant Straw

BOUQUET

Honey suckle, peach and apricot

PALATE

The palate is well-structured and textural with generous sweet fruit, a solid acid backbone and a complex lingering finish

CELLARING

Drink now or suitable for cellaring up to 10 years

VINTAGE 2017

Picking date: hand picked March 2017

Growing conditions: Growing conditions: November brought perfect conditions for a high vigour vegetative growth state, even flowering and fruit set. Consistent south-westerly breezes between November and mid-February meant that temperatures remained slightly cooler than expected for this time of year. Offsetting this cooler weather was a lack of rainfall through January. The vineyard was looking better than it ever had. However, the rain events from February through to the end of April, causing 750mm of precipitation, made 2017 the wettest Waiheke vintage on record. To keep our wine quality high, we sacrificed roughly 40% of our grape crop. Although this is heart-breaking, we are happy with what was picked and it is a testament to the vineyard staff's hard work and composure that we got through with some great grapes!

VINIFICATION

The grapes were gently whole bunch pressed, then briefly settled to clarity. The juice was fermented in older French Oak. The wine was then aged on lees with occasional battonage for 10 months. Oak Treatment: 100% seasoned French oak barrels and no malolactic fermentation

TECHNICAL ANALYSIS

Bottled: February 2019, 120 Dozen

Alcohol: 13.0%

Titrateable Acidity: 5.0 g/l

pH: 3.56

Winemaker: Michael Wood

