

Obsidian Reserve 'The Obsidian' - 2015 Waiheke Island

REGION

Varieties: 30% Cabernet Sauvignon, 28% Merlot
15% Cabernet Franc, 14% Petit Verdot, 13% Malbec
Region: Onetangi Valley, Waiheke Island, Auckland,
New Zealand.

APPEARANCE

Bright purple

BOUQUET

Dark and earthy. Lifted cassis and spice with complex savoury undertones.

PALATE

A generous mouth filling wine. Well structured with ripe well integrated tannins and a long pleasing finish.

CELLARING

Drink now while young and fresh or suitable for cellaring up to 10 years.

RRP \$95.00

VINTAGE 2015

Picking date: hand picked March-April 2015

Growing conditions: A cool wet spring continued into November, resulting in variable crop levels in some varieties. Late spring saw parts of Waiheke affected by isolated hail showers also impacting some earlier flowering varieties. December through January was warm and humid with northerly winds predominating. Late summer was mostly settled apart from a near miss as cyclone Pam tracked down the East Coast of the North Island bringing strong winds but little rain. Weather conditions over harvest were generally settled allowing fruit to be harvested in optimal conditions.

VINIFICATION

The smallest batches were fermented in open-top fermenters with twice daily plunging. The larger batches were handled in traditional Bordeaux style fermenters with twice daily pump-overs.

TECHNICAL ANALYSIS

Bottled: March 2019, 157 Dozen
Alcohol: 14.0%

Winemaker: Michael Wood



ACCOLADES

★★★★★ (95/100) Bob Campbell MW

"Intense, elegant blend of cabernet sauvignon, merlot, malbec, cabernet franc and petit verdot. Bright, youthful red with dark berry, cassis, cedar, spice, anise and smoky oak flavours. Can be appreciated now but has masses of cellaring potential."

Bronze Medal Winner – NZ Wine of the Year™ Awards