

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Pinot Gris - 2017 Waiheke Island

REGION

Variety: Pinot Gris
Region: Edbrookes Vineyard,
Waiheke Island, Auckland, NZ

VINTAGE 2016

Picking date: hand picked March 2017.

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 heartbreaking, 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 fruit was gently whole bunch pressed to stainless steel tanks where it was cold settled overnight prior to racking and inoculation with cultured yeast strains. The wine was fermented cold to preserve aromatics. The ferment was stopped once the desirable sweetness balance had been achieved and then left on lees for 3 months before fining and filtration.

APPEARANCE

Pale straw.

BOUQUET

Intense aromas of nashi pear, braeburn apple and subtle spice.

PALATE

The palate is rich and textural with juicy acidity and well balanced sweetness.

CELLARING

Drink now while young and fresh
or suitable for cellaring up to 3 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 13%

