



Obsidian Estate Vitreous 2015 — Waiheke Island

REGION:

Varieties: Cabernet Sauvignon 29%, Merlot 28%, Cabernet Franc 22%,
Petit Verdot 18% Malbec 3%

Onetangi, Waiheke Island, Auckland, New Zealand

VINTAGE 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 very 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. Larger parcels were fermented in closed top tanks and pumped over. Once primary fermentation was complete all batches were pressed to tank and allowed to settle prior to undergoing malolactic fermentation in French Barriques. 20% new oak.

APPEARANCE:

Deep crimson

BOUQUET:

Fragrant complex aromas of cassis, black cherry herbs and cedar

PALATE:

Medium bodied, with ripe warm flavours of black fruit and spice. Fine tanins and well balanced acidity provide a lingering finish.

TECHNICAL ANALYSIS:

Alc. 14.0%

pH 3.70

T.A 5.8 g/l

Winemaker: Michael Wood

Bottled March 2016



