

Obsidian Syrah 2009 Waiheke Island

REGION

Variety: Syrah 97.5%, Viognier 2.5%

Region: Onetangi Valley, Obsidian Vineyard,
Planted 9 Ha, 1993
Waiheke Island, Auckland, NZ

VINTAGE 2009

Picking date: Hand picked between April 2009

Growing conditions: An even and abundant fruit set and warm start to summer was followed by a brief unsettled period in February. Late summer and autumn were dry and balmy with cold nights, allowing good ripening for both red and white grape varieties.

VINIFICATION

The grapes were destemmed and partially crushed. Fermentation took place with commercial yeast strains in open top fermenters, with twice daily hand plunging. After a period of post fermentation maceration the wine was pressed & transferred to oak for malolactic fermentation. The wine was racked three times for clarification prior to a light egg white fining before bottling.

Oak Treatment: 40% New French, 60% Seasoned French

APPEARANCE

Deepest purple to the rim.

BOUQUET

The nose displays lifted florals, cassis, plum and spice.

PALATE

The palate is rich and concentrated with warm ripe tannins and a long lingering finish.

CELLARING

Drink now or suitable for cellaring up to 10 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood

Bottled: Feb 2010, 120 Dozen

Alcohol: 14.32%

Residual sugar: N/A

Titrateable Acidity: 6.5 g/l

pH: 3.74

Packaging: 6 x 750 ml

Closure: Cork



ACCOLADES

★ ★ ★ ★ ★ (5 Stars)

“The 2009 vintage is a beauty. Co-fermented with Viognier (2.5 %), it was matured for 10 months in French oak barriques (40 % new). Floral, rich and supple, it is very elegant, with deep plum, spice and nut flavours, gentle tannins and a finely poised, silky-smooth finish. It’s already delicious, but has obvious cellaring potential. “

Michael Cooper, *Michael Cooper’s Buyers Guide to NZ Wines 2012*

18.0+/20 Points

“Deep purple-ruby red in colour, this had a beautifully fragrant, floral lifted nose, Viognier-influenced, quite exotic and with elegant dark fruit expression. Medium-full in body, the florals and dark fruits combined well, with spices and pepper showing. Very fine-grained, but with considerable extraction for excellent structure, a touch of alcohol warmth noticeable. The suppleness will allow approachability for drinking over 6-9 years. 120 cases made.”

Raymond Chan, www.raymondchanwinereviews.co.nz

ACCOLADES (Con't)

“Very deep purple. Vibrant exotic plum and black pepper. Plenty of new oak but balanced by luscious, plummy fruit. Glossy and ripe. Too young, but should be a cracker in time.”

Jane Skilton, *www.independentwinemonthly.com*,
15 August 2010

18+/20 Points

“Ruby, carmine and velvet; much the same depth as the 2008. The bouquet, however is at this stage altogether less integrated and harmonious, the cassis, black pepper and oak unkut, the floral components yet to emerge, and there is perhaps the slightest suggestion of sur-maturité. On the palate, that idea grows, the entire riper end of the ripening spectrum from deepest cassis, blueberry, bottled Black Doris plum, and even a hint of boysenberry being tastable. This wine has only just been bottled and was offered as a preview for interest. I'm sure once it has settled down it will speak much more elegantly at release mid-2011. Cellar 5 – 15 years, maybe more. “

Geoff Kelly, *The World of Fine Wine, Issue 34, 2011*

★ ★ ★ ★ (4 Stars)

“This is a meat lover's syrah – once you get past the seductive aromatics, your taste buds are given a workout with a plateful of savoury, smoky, meaty flavours. The texture is delightfully fleshy and the finish is long. A complete syrah experience.”

Cuisine Magazine, *Issue 147, July 2011*