

# Obelisk Cherry Fortified Wine

VINTAGE 2021



## THE GROWING SEASON

The 2021 vintage reflects a season of strong early development followed by a highly challenging harvest. Flowering and fruit set occurred during the warm spring of 2020, which supported healthy canopy growth and early fruit development. Harvest took place from late December 2020 into January 2021. While summer temperatures were close to average, Central Otago experienced significantly above-average rainfall. In early January, a district-wide extreme rain event struck during the peak of the export cherry season, causing widespread disruption. These conditions increased cracking and disease pressure and reduced overall export yields. However, fruit harvested in optimal windows still achieved good flavour concentration, shaped by the warm spring and early summer conditions.

## THE CULTIVAR

Obelisk Cherry Port is crafted from the Lapins cultivar, one of Central Otago's most highly regarded premium cultivars.

Lapins is prized for its large, dark-skinned fruit, firm flesh, deep natural colour, and high sugar levels at full ripeness, balanced by fresh natural acidity. These traits make it exceptionally well suited to fortified wine production.

- The high natural sugar supports a strong base ferment before fortification, allowing the finished wine to retain richness and natural sweetness without sacrificing fruit clarity.
- The dark skins and elevated phenolic content deliver intense colour, mid-palate weight, and structure that supports ageing. Lapins also offers concentrated black cherry and stone-fruit character that remains vivid through fortification.
- Its natural resistance to cracking and reliable cropping allow selective harvesting at full maturity, which is critical for expressing vintage character.

Grown in Central Otago's dry, continental climate with cold winters, hot summers, and large day-night temperature swings, Lapins consistently delivers the purity, concentration, and depth required for premium cherry fortified wine.

## WINEMAKING

The cherries for Obelisk were harvested at full ripeness, then pulped and mashed to remove the stones before being delivered to the winery.

Fermentation takes place on pulp, with CO<sub>2</sub> lifting the fruit solids to the surface of the tank. The juice is then carefully drained off and the ferment is stopped through fortification with New Zealand distilled spirit.

The young, fortified wine spent at least twelve months in barrel, unfiltered, allowing texture, depth, and subtle oak integration. This patient, minimalist handling ensures the finished Cherry Port retains vibrant fruit intensity and varietal clarity.

## TASTING NOTE

Deep garnet in colour with dark crimson highlights. The nose shows intense black cherry, preserved plum, and dark berry compote, layered with subtle notes of cocoa, spice, and toasted oak. The palate is rich and concentrated, driven by ripe Lapins cherry fruit with natural sweetness balanced by fresh acidity. A core of dark chocolate and gentle savoury tannin adds structure and depth. The finish is long, warming, and persistent, with lingering black cherry and spice. A powerful yet poised expression shaped by a warm growing season and a highly selective harvest.