

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Estate Rosé - 2016 Waiheke Island

REGION

Varieties: Merlot, Malbec.
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, New Zealand.

VINTAGE 2016

Picking date: Hand picked March 2016.

An early Spring with light easterlies breezes provided successful flowering and a good fruit set. Light rain from the beginning of January made for balmy growing conditions. Vine vigor was at unprecedented levels and the vineyard staff made many more 'passes' through the vineyard than they would have in other seasons. This included trimming and leaf plucking to ensure that the sun's energy made it to the fruit and not just to leafy foliage. 2016 was a challenging vintage but the quality of the fruit was rewarding.

VINIFICATION

The fruit was destemmed before being gently pressed to stainless tanks for cold fermentation to preserve and enhance aromatics. At dryness the wine was stabilised and bottled while still young and fresh.

APPEARANCE

Bright vibrant pink.

BOUQUET

Intense aromas of red berries with hints of spice.

PALATE

The palate is very lively and fresh with juicy acidity and well balanced sweetness.

CELLARING

Drink now while young and fresh or cellaring for up to 2 years.

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Alcohol: 13%

