

# OBSIDIAN

WAIHEKE ISLAND

## Obsidian - Estate Tempranillo - 2015 Waiheke Island

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### REGION

Variety: Tempranillo  
Region: Onetangi Valley,  
Obsidian Vineyard,  
Waiheke Island, Auckland, NZ

### 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 fruit was destemmed to open top fermenters where it was inoculated with yeast. Once primary fermentation had commenced the ferments were managed with twice daily hand plunging. After a one week period of post fermentation maceration the wine was pressed to tank, settled then racked to barrel for malolactic fermentation. Oak Treatment: 10 months, 25% New American oak, balance seasoned French oak.

### APPEARANCE

Bright purple in the glass.

### BOUQUET

This wine displays aromas of black cherry, cloves and hints of vanilla.

### PALATE

This is a medium bodied wine showing soft ripe fruit on the entry, with warm broad tannins contributing to the mid palate and a lingering finish.

### CELLARING

Approachable now but will reward careful cellaring for up to 7 years.

### TECHNICAL ANALYSIS

Winemaker: Michael Wood  
Bottled: 18 March 2016, 293 Dozen  
Alcohol: 13.0%

