

# OBSIDIAN

WAIHEKE ISLAND

## Obsidian - Estate Montepulciano - 2016 Waiheke Island

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### REGION

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

### VINTAGE 2016

Picking date: Hand picked between 12-29 April 2016.

Growing conditions: 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 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 (20% new French; 40% one-year-old oak; remainder seasoned French oak) for malolactic fermentation. 10 months in oak.

### APPEARANCE

Bright purple/red.

### BOUQUET

This wine displays aromas of black cherry and spice with subtle underlying herbal notes.

### PALATE

This is a medium bodied wine with lovely soft ripe fruit and warm fine grained tannins.

### CELLARING

Approachable now but will reward careful cellaring for up to 10 years.

### TECHNICAL ANALYSIS

Winemaker: Michael Wood  
TA: 5.8g/l  
pH: 3.65  
Bottling Date: 16 March 2017  
Alcohol: 14.0%

