

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Estate Montepulciano - 2015 Waiheke Island

REGION

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

VINTAGE 2015

Picking date: Hand picked 23 April 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 (30% new French, remainder seasoned French and American oak) for malolactic fermentation. 10 months in oak.

APPEARANCE

Bright Purple.

BOUQUET

This wine displays aromas of black plum 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: 3.63
Bottling Date: 18 March 2016

