

OBSIDIAN

WAIHEKE ISLAND

Obsidian - Estate Rosé - 2017 Waiheke Island

REGION

Varieties: Predominantly Tempranillo.
Region: Onetangi Valley,
Obsidian Vineyard,
Waiheke Island, Auckland, New Zealand.

VINTAGE 2017

Picking date: Hand picked March 2017.

November brought perfect conditions for a high vigour vegetative growth state, even flowering and fruit set. Consistent south westerly breezes between November and mid-February meant that temperatures remained slightly cooler than expected for this time of year. Offsetting this cooler weather was a lack of rainfall through January. The vineyard was looking better than it ever had. However, the rain events from February through to the end of April, causing 750mm of precipitation, made 2017 the wettest Waiheke vintage on record. To keep our wine quality high, we sacrificed roughly 40% of our grape crop. Although this is heartbreaking, we are happy with what was picked and it is a testament to the vineyard staff's hard work and composure that we got through with some great grapes!

VINIFICATION

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

APPEARANCE

Bright vibrant pink.

BOUQUET

Intense aromas of strawberries 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%

