

Obsidian Estate Vitreous – 2019 Waiheke Island

REGION

Varieties: 70% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon, 5% Petit Verdot Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Medium ruby coloured

BOUQUET

Brooding aromas of spiced plum, dried herbs and cedar wood.

PALATE

Medium bodied with fine tannins. Cassis, plums and hints of cedar wood, tobacco and leather.

CELLARING

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

VINTAGE 2019

Picking date: Hand picked 25th March – 18th April 2019 **Growing conditions:** A settled and early summer resulted in an exceptional fruit set and clean growing conditions throughout the vineyard. This was followed with a persistent period of near drought conditions from mid-summer to autumn. Temperatures were in the normal range, but rainfall was very low with the island experiencing only a third of the year previous. These conditions allowed fruit to reach optimal ripeness. As a result, 2019 will be fondly recalled as a vintage that produced an abundance of high-quality wines.

VINIFICATION

Each variety was picked at optimal ripeness and fermented separately in a combination of open top tanks and stainless steel closed top tanks. Ferments were plunged or pumped over twice daily. After a period of post ferment maceration, the wines was pressed and settled before being racked to barrel for malolactic fermentation. The wine was blended in September and aged for an additional 4 months in barrel before bottling. Aged for a total of 9 months in French oak.

TECHNICAL ANALYSIS

Bottled: 18 February 2020, 935 Dozen Alcohol: 14.5% Titratable Acidity: 6.0 g/l pH: 3.49 **Winemaker:** Michael Wood





ACCOLADES

Winestate Aus

"This elegant Cabernet/Merlot blend is already drinking well, but worth cellaring. Estate grown at Onetangi, it is full coloured, fresh and fragrant. Mouthfilling, it is distinctly Bordeaux like, with strong blackcurrant, plum and red berry flavours, seasoned with nutty oak, good complexity, and ripe, supple tannins."