

Obsidian Estate Montepulciano 2020 – Waiheke Island

REGION

Varieties: Montepulciano

Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Deep dense purple

BOUQUET

Black doris plum, wild boysenberry

PALATE

A dense palate, with concentrated spiced plum flavours. The acidity flows with the wine to create a long mouth coating finish. Vibrant, and with notes of wild strawberries and raspberry liquorice.

CELLARING

Will reward cellaring for up to 15 years

VINTAGE 2020

Picking date: hand picked 12th April 2020

Growing conditions: The 2020 growing season will be a year to remember. Record-breaking drought periods from January through to April, meant veraison occurred roughly two weeks earlier than previous vintages. Over harvest the weather was warm and settled allowing for natural grape acidity to be maintained, development of flavour and perfect conditions for harvest. As a result, there is an abundance of exceptionally high-quality, deliciously ripe fruit across all varieties.

VINIFICATION

Fermentation took place in open top fermenters, with twice daily plunging. After a period of post fermentation maceration, the wine was pressed and transferred to 100% seasoned (old) oak barriques for malolactic fermentation and racked twice for clarification prior to bottling.

TECHNICAL ANALYSIS

Bottled: 8th March 2021, 410 Dozen

Alcohol: 14.5%

Titrateable Acidity: 6.7 g/l

pH: 3.31

Winemaker: Michael Wood



ACCOLADES

★★★★★ Winestate AUS

“This distinctive, fruit-packed red is full of youthful vigour. Fragrant, with deep, purple-flushed colour, it is mouthfilling, with strong, vibrant, plummy, spicy flavours, a gentle seasoning of oak adding savoury, complex notes, fresh acidity and good tannin support. Best drinking 2024+”

Gold Medal – 2021 New Zealand International Wine Show