

## Obsidian Estate Tempranillo 2020 – Waiheke Island

### REGION

**Varieties:** Tempranillo

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

### APPEARANCE

Bright purple

### BOUQUET

Lifted bouquet ripe black fruit, and orange peel, with underlying savory notes.

### PALATE

Sweet fruited cassis berries, medium bodied, with a generous mid-palate, that leads to a warm lingering finish.

### CELLARING

Drink now while young and fresh or suitable for cellaring up to 7 years.

### VINTAGE 2020

**Picking date:** hand picked 2<sup>nd</sup> 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 seasoned oak for malolactic fermentation. The wine was racked twice for clarification prior to a light egg white fining before bottling.

### TECHNICAL ANALYSIS

Bottled: 05 March 2021, 141 Dozen

Alcohol: 13%

Titrateable Acidity: 5.5 g/L

pH: 3.62

**Winemaker:** Michael Wood



### ACCOLADES

New Release Wine – No Reviews as yet