

Obsidian Estate Rosé – 2021 Waiheke Island

REGION

Varieties: 70% Merlot, 30% Tempranillo
Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Bright light pink

STYLE

Province style, dry Rose

BOUQUET

Watermelon, strawberry and citrus notes.

PALATE

The palate has juicy acidity, balanced with fruit sweetness. With watermelon and grapefruit flavours combine for a fresh and lively finish.

CELLARING

Drink now while young and fresh or suitable for cellaring up to 3 years.

VINTAGE 2021

Picking date: Hand picked, 15 March 2021

Growing conditions: The 2021 growing season was the third in a series of drought years for Waiheke Island. Without a wet winter or spring, grapevines were showing signs of water stress. The season started early with first signs of budburst at the beginning of September. While some early harvest rain put pressure on it was followed by periods dry warm weather to develop concentration and flavour that is seen in the 2021 wines.

VINIFICATION

Whole bunch Tempranillo and destemmed Merlot fruit was hand picked and gently pressed into a stainless tank. The juice was settled, inoculated with aromatic yeast and then fermented cold to preserve and enhance aromatics. At the end of fermentation the wine was stabilized, fined and bottled while still young and fresh.

TECHNICAL ANALYSIS

Bottled: July 2021, 138 Dozen
Alcohol: 13%
Residual sugar: 2.64 g/L
Titrateable Acidity: 6.2 g/L
pH: 3.33

Winemaker: Michael Wood



ACCOLADES

New Release Wine – No Reviews as yet