

## Obsidian Reserve Montepulciano 2018 – Waiheke Island

### REGION

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

### APPEARANCE

Deep crimson

### BOUQUET

Fragrant herbs, lifted black fruit with sweet vanilla undertones.

### PALATE

This is a complex mouth-filing wine with an abundance of sweet ripe black fruit, great structure and poise.

### CELLARING

Will reward cellaring for up to 10 years

### VINTAGE 2018

**Picking date:** hand picked 10<sup>th</sup> April 2018

**Growing conditions:** A settled albeit slightly cooler than average spring resulted in a good fruit-set. A particularly dry period from the December through until the end of February meant that the amount of vegetative growth was very well regulated... the vines looked in perfect balance. However hopes of a dream vintage were dashed by heavy downpours in March and April. This heavy rain both influenced picking decisions and resulted in a reduction in overall volume. 2018 will be remembered as a challenging vintage which has produced a lesser volume of good wines made in a more elegant style.

### VINIFICATION

The fruit for this Reserve Montepulciano was selected in the vineyard for its remarkable concentration of flavour and varietal typicity. The resulting wine was made in a single small open-top fermenter with twice daily plunging. Once dry it was subjected to an extended period of post fermentation maceration. Malolactic fermentation was carried out in French and American oak barriques.

### TECHNICAL ANALYSIS

Bottled: Feb 2019, 51 Dozen

Alcohol: 14.0%

Residual sugar: 0.0 grams

Titrateable Acidity: 5.5 g/l

pH: 3.78

**Winemaker:** Michael Wood



### ACCOLADES

**New Release Wine – No Reviews as yet**