



## Obsidian Estate - Tempranillo - 2018 Waiheke Island

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### REGION

Variety: Tempranillo  
Region: Obsidian Vineyard,  
Waiheke Island, Auckland, NZ

### VINTAGE 2018

Picking date: Hand picked 22nd March 2018

### Growing conditions: Growing season 2018

November brought perfect conditions for a high vigour vegetative growth state, even flowering and fruit set. Consistent south westerly breezes between November and mid-February meant that temperatures remained slightly cooler than expected for this time of the year. Offsetting this cooler weather was a lack of rainfall through January. The vineyard was looking better than it ever had. However, the rain events from February through to the end of April causing 750mm of precipitation, made 2018 the wettest Waiheke vintage on record.

### VINIFICATION

The fruit was destemmed to open-top fermenters where it was inoculated with yeast. Once primary fermentation had commenced the ferments were managed with twice daily hand plunging. After one week of post ferment maceration the wine was pressed to tank, settled then racked to barrel for malolactic fermentation.

Oak Treatment: 11 months 30% New American, balance seasoned French oak.

### APPEARANCE

Bright purple

### BOUQUET

Lifted bouquet of black plums and violets with underlying complex toasty notes.

### PALATE

Medium bodied, broad and soft. Supple generous fruit and a warm long finish.

### CELLARING

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

### TECHNICAL ANALYSIS

Winemaker: Michael Wood  
Bottled: March 2019, 75 Dozen  
Alcohol: 13.0%

