

Obsidian Estate Rosé - 2019 Waiheke Island

REGION

Varieties: 60% Tempranillo, 40% Merlot
Region: Onetangi Valley, Waiheke Island, Auckland, New Zealand.

APPEARANCE

Bright vibrant pink.

STYLE

Off Dry

BOUQUET

Intense aromas of red fruit and delicate florals.

PALATE

The palate is very lively and fresh with juicy acidity and well balanced sweetness.

CELLARING

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

RRP \$29.50

VINTAGE 2019

Picking date: hand picked 28 February 2019
Growing conditions: A settled and early summer resulted in an exceptional fruit set and clean growing conditions throughout the vineyard. This was followed with a persistent period of near drought conditions from mid-summer to autumn. Temperatures were in the normal range, but rainfall was very low with the island experiencing only a third of the year previous. These conditions allowed fruit to reach optimal ripeness. As a result, 2019 will be fondly recalled as a vintage that produced an abundance of high-quality wines.

VINIFICATION

The fruit was destemmed before being gently pressed to stainless tanks where it was fermented cold to preserve and enhance aromatics. At dryness the wine was stabilized and bottled while still young and fresh.

TECHNICAL ANALYSIS

Bottled: 02 July 2019, 325 Dozen
Alcohol: 13.0%
Residual sugar: 3.70 grams
Titratable Acidity: 5.9 g/l
pH: 3.43
Winemaker: Michael Wood

