

Obsidian Estate Tempranillo 2019 – Waiheke Island

REGION

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

APPEARANCE

Bright purple

BOUQUET

Lifted bouquet ripe black fruit, with underlying savory notes.

PALATE

Medium bodied, broad and soft 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 2019

Picking date: hand picked 2nd April 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 extremely low with the island experiencing only about a third of the year previous. These conditions allowed fruit to reach optimal ripeness. As a result, 2019 will be fondly remembered as a vintage that produced an abundance of high-quality wines.

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 oak for malolactic fermentation. The wine was racked twice for clarification prior to a light egg white fining before bottling.

TECHNICAL ANALYSIS

Bottled: February 2020, 165 Dozen

Alcohol: 13.0%

Residual sugar: 0.0 grams

Titrateable Acidity: 6.0 g/l

pH: 3.80

Winemaker: Michael Wood



ACCOLADES

★★★★★ **Winestate**

“This quietly classy red was matured in French and American oak barriques. Full-coloured, with a fragrant, slightly coconutty bouquet, it is mouthfilling, with ripe plum and spice flavours, complex and savoury, fresh acidity and good tannin backbone. A youthful, very ageworthy red, it’s well worth cellaring to 2022+.”