

Obsidian Estate Montepulciano 2019 – Waiheke Island

REGION

Varieties: Montepulciano

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

APPEARANCE

Dark garnet

BOUQUET

Aromas of ripe black plum, star anise and underlying savory characters.

PALATE

A full-bodied wine with abundant ripe tannin and soft mouth-filling fruit.

CELLARING

Approachable now but will reward careful cellaring for up to 10 years

VINTAGE 2019

Picking date: hand picked between 8th -18th 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 raked twice for clarification prior to a light egg white fining before bottling.

TECHNICAL ANALYSIS

Bottled: February 2020, 547 Dozen

Alcohol: 13.60%

Residual sugar: 0.0 grams

Titrateable Acidity: 6.37 g/l

pH: 3.52

Winemaker: Michael Wood



ACCOLADES

★★★★★ **Winestate**

“Clearly a top vintage, this is a bold, well-structured, youthful red with full, bright colour. Sturdy, it is vibrantly fruity, with concentrated plum, blackcurrant and spice flavours, complex and savoury, good tannin support and obvious potential. Best drinking 2023+.”

★★★★★ **Cuisine Magazine**

★★★★★ **The Real Review - Bob Campbell**

Silver Medal – 2021 The Royal Easter Show Wine Awards