

Obsidian Reserve Montepulciano 2020 – Waiheke Island

REGION

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

APPEARANCE

Deep purple

BOUQUET

Black doris plum, liquorice and cedar.

PALATE

A generous palate, with juicy acidity to carry flavours of plum, cherry and wild strawberries. The oak in the wine complements the fruit density, with chocolatey undertones, dynamic tannins, and a mouth coating, lingering finish.

CELLARING

Will reward cellaring for up to 15 years

VINTAGE 2020

Picking date: hand picked 12th April 2020

Growing conditions: The 2020 growing season will be a year to remember. Record-breaking drought periods from January through to April, meant veraison occurred roughly two weeks earlier than previous vintages. Over harvest the weather was warm and settled allowing for natural grape acidity to be maintained, development of flavour and perfect conditions for harvest. As a result, there is an abundance of exceptionally high-quality, deliciously ripe fruit across all varieties.

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 2020 Reserve Montepulciano is a selection of the highest quality fruit, and was aged for 14 months in 60% new French oak. The wine was racked twice for clarification prior to bottling.

TECHNICAL ANALYSIS

Bottled: 08 July 2021, 69 Dozen
Alcohol: 14.5%
Titratable Acidity: 6.7 g/l
pH: 3.31

Winemaker: Michael Wood



ACCOLADES

Silver Medal Winner – New Zealand International Wine Show™