

Weeping Sands Montepulciano 2010 Waiheke Island

REGION

Variety: Montepulciano
Region: Onetangi Valley,
Obsidian Vineyard, Planted 9 Ha, 1993
Waiheke Island, Auckland, NZ

VINTAGE 2010

Picking date: Hand picked 8 and 23 April 2010
Growing conditions: A cool unsettled spring was followed by
by one of the hottest and driest summers on record.

VINIFICATION

The grapes were crushed and de-stemmed to open top fermenters, inoculated with selected yeasts and hand plunged twice daily. The wine was pressed to tank once dry and allowed to settle before being transferred to oak for malolactic fermentation. The wine was racked three times during the course of nine months before a light egg white fining and bottling.

Oak Treatment: 25% New French, 75% Seasoned French

APPEARANCE

Opaque core with bright purple rim.

BOUQUET

The bouquet is pure ripe plum, lifted fragrant herbs with subtle hints of toasty oak.

PALATE

The palate is mouth-filling, fleshy and rich with impressive concentration and a lengthy finish.

CELLARING

Drink now or suitable for cellaring 5-10 years

TECHNICAL ANALYSIS

Winemaker: Michael Wood
Bottled: February 2011, 310 Dozen
Alcohol: 15.00%
Residual sugar: N/A
Titrateable Acidity: 6.3 g/l
pH: 3.70
Packaging: 6 x 750 ml
Closure: Screw Cap



ACCOLADES

TROPHY for CHAMPION INTERNATIONAL RED WINE VARIETIES and GOLD MEDAL

New Zealand International Wine Competition 2011
"A lovely savoury and fragrant wine with a deep colour, a succulent richness, concentrated purple fruit, fine tannins, hints of violets and a persistent creamy oak finish."

★ ★ ★ ★ ★ (5 Stars - 19/20points)

"Saturated purple-black ruby-red colour, in penetrable. The bouquet is very dense and concentrated with black and red berry fruits, lifted raspberry and floral notes interwoven with spices and oak. A full-bodied, near massively concentrated wine, the palate exudes black berry fruits with sweet dark raspberry and floral nuances as well as an inky, spicy infusion. The wine has serious extraction, the tannins ripe, rounded and plump, adding to the generosity of the wine. The alcohol is not intrusive at all, and the acidity is integral resulting in a surprising finesse and restraint. All of the componentry is in harmony and balance. A full, ripe and rounded wine with great weight to match venison and games meats over 7-10 years."

Raymond Chan Wine Reviews, Oct 2011

www.raymondchanwinereviews.co.nz

ACCOLADES CON'T

DOUBLE GOLD (runner up)

5 Nations International Wine Challenge 2011

"Magnificently ripe and opulent. At 15% alcohol, it's not for the faint-hearted, a luxurious, full-throttle red."

Jane Skilton MW, Sunday Star Times, 4 Sept 2011

★ ★ ★ ★ ★ (5 Stars)

"An emerging star. The strapping 2010, grown in the Onetangi Vineyard at Onetangi, was matured for 10 months in new French (25 %) and older French and American (75%) oak casks. Robust (15% alc) and opaque, it is deliciously rich, flowing and soft, with great depth of blackcurrant, plum and spice flavours. Dense, harmonious and silky-textured, it's already hard to resist"

Michael Cooper, *Michael Cooper's Buyer's Guide to NZ Wines 2012*

"A touch of Tuscany thousands of kilometers from Italy, this wine has lovely flavours of ripe plums, mixed herbs and lashings of oak with rich textured tannins. Fleshy and fulsome, it would be great with pasta and red meat."

John Hawkesby, *Canvas Magazine*, 19 Nov 2011