

# TANTALUS ÉVOQUE RESERVE 2015

TANTALUS ESTATE

www.tantalus.co.nz

#### WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Extended maceration for extraction. Punched down up to 4 times per day. Gentle basket pressing and transferred into mostly new French oak for 12 months maturation. 4 rackings during élevage. No fining.

### VINEYARDS & HARVEST

Region:	Waiheke Island	
Grapes:	Merlot, Malbec, Cabernets	
Harvest:	100% hand harvest	
Brix:	22.5-24	
Production:	35hl/ha. Single vineyard	

#### VINTAGE REPORT

A wet winter gave way to a calm, dry spring and resultant great fruit-set. This enabled us to scupt the vines to our design, every bunch manicured swinging freely in its own bit of premium real estate. Temperatures started off a bit cool but by December were well above average. January was one of the hottest and driest on record with 25 days above 30C and only 12mm of rain for the month. This set the scene for small berries with great concentration. February saw these extremes return to more normal levels with the warm dry conditions continuing through the all important ripening period becoming more autumn like around the 10thApril. The resulting wines are as expected, very ripe, deeply concentrated and exquisitely balanced.

# TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	<1g/l	3.43	6.9g/l

# TASTING NOTES

Rosewood with a vermilion hue, this sultry treasure presents great primary fruit with soft florals, pennyroyal, dried herbs and cedar. Our Merlot dominant blend is full yet graceful, with wonderful palate weight, length and lithe. The Evoque has been made for long term cellaring

#### FOOD PAIRINGS

Scotch fillet with pan jus, Confit duck legs, Truffle oil pasta and mushrooms, Braised short ribs, Hard cheese

# ORIGIN OF THE NAME

A Tantalus is a small wooden cabinet that contains two or three decanters of precious wine, for which there is a lock and key, and takes its name from the unsatisfied temptations of an ancient character of Greek mythology. The Tantalus prevents unauthorised people from opening the cabinet and drinking its contents, while allowing the bottles' beauty to be on display. With a key to our Tantalus wines, one obtains access to the secrets of the treasures held within. All our reserve wines have names referring to the origins of Tantalus... To évoque is to evoke forgotten memories, or to elicit fragments of a memory, perhaps even a deja-vu. Put your nose in a glass of our "Évoque" and it will surely bring to mind one of your most pleasurable experiences.

## AWARDS & ACCOLADES

89 points - Robert Parkers Wine Advocate Bronze Medal - London IWC 93 points - Cameron Douglas 5 star - Michael Cooper 2018 Silver 90 points - Decanter Asia wine awards 5 stars (18.5+/20) - Raymond Chan



#### AWARDS & ACCOLADES CONT.

The Merlot-dominant 2015 Evoque Reserve offers dark cherry and plum notes, dried herb shadings, firm tannins and crisp acids. It's a bit unfriendly now, requiring a couple of years in the cellar, but it should drink well for up to decade after that.

- Joe Czerwinski (1st Mar 2018)

Elegant black cherry fruit, oak jumps out. Black tea and green tobacco notes. Dense and long. - London IWC (May 2018)

Ripe, fruity, smoky, woody and engaging bouquet. Dark fruits of blackberry and baked plum, brown spices of clove and vanilla, a hint of leather and black tea with a dry stone earthy quality. Dry with firm tannins and acidity to match, an engaging wine with a no holds barred approach. Very youthful yet still showing off dark fruit flavours and smoky toasty wood flavours. A wine that requires a lot more cellar time to knit together all the very good attributes it carries. Decant for service or drink from 2021 through 2031.

- Cameron Douglas (June 2018)

The impressive 2015 vintage (5\*), estate-grown at Onetangi, is a blend of Merlot, Malbec, Cabernet Sauvignon and Cabernet Franc, matured for a year in French oak barriques. A powerful but approachable red, it is dark, fragrant and full-bodied, with highly concentrated, plummy, spicy flavours, showing excellent ripeness and complexity, good tannin backbone, and a rich, harmonious finish. Already delicious, it's well worth cellaring to 2020+. - Michael Cooper (Sept 2018)

A lovely purity of ripe black cherries, plums and herbaceous notes with smooth oak and powerful chocolatey tannins.

- Decanter Asia Wine Awards (Sept 2018)

Full, dark, deep ruby-red colour with slight garnet hues, a little lighter on the edge. The nose is beautifully and elegantly proportioned with well-concentrated aromas of sweetly ripe dark-red and black plums harmoniously melded with a layer of spicy oak entwined with dark herbs and curranty nuances. This has finesse and intensity. Medium-full bodied, the palate is elegant with a fine and light heart with concentrated flavours of ripe, sweet, dark-red and plum fruit along with succulent berried fruits, unveiling dark herbs and curranty hints. The fruit is sweet with a layering of oak spice, and supported by fine-grained tannin extraction lending structure and balance. The acidity is fresh and lacy, adding to the energy, and the wine carries to a long and sustained, sweet finish. This is an elegant, beautifully balanced Merlot-based blend with ripe black plums, nuances of herbs and currants, and spicy oak. Match with roast lamb, beef and venison over the next 8-10+ years. A blend of 86% Merlot, 5% each Malbec and Cabernet Sauvignon, and 4% Cabernet Franc, fermented to 14.0% alc., the wine aged 12 months in 60% new French oak. 18.5+/20 Sep 2018 RRP \$85.00.