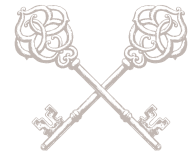


TANTALUS ROSÉ ESTATE 2020



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

60% whole bunch pressed and 40% destemmed. Macerated on skins with special enzymes to achieve depth of color and flavor. Cold settled, racked without fining to a stainless steel tank and inoculated with a selected single strain for a slow fermentation to retain aromatic expression. A portion was french oak barrel fermented and aged for an extra layer of complexity.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot - Cab Sav
Date: 11th March 2020

VINTAGE REPORT

Warm settled weather in spring provided an early bud burst and an early compressed flowering and resultant fruitiest. Canopies were meticulously nurtured with laterals thinned by hand. After fruitset we followed up by detailed leaf removal around the fruitzone allowing the fruit to make the most of the abundant sunshine. December and January were some of the driest months on record assisting vintage to begin at least 10 days earlier than usual. There was a meagre 243mm of rainfall in the growing season, the driest in 10 years. This coupled with warm summer days, cool nights and light maritime breezes helped to provide wines which are rich, ripe, opulent yet refined.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	1.8 g/l	3.41	6.8 g/l

TASTING NOTES

Made in our newly minted winery using time honoured traditional techniques, this Merlot dominant Rose is meticulously blended with Cabernets to present a lovely, fruit forward yet luscious style. Island Spice and a subtle savouriness dance with saline minerality and balanced acidity to easily complement many dishes.

FOOD PAIRINGS

Tandoori chicken, Scallops Provençal, Salade Niçoise, Antipasto platter, Hot smoked salmon with rocket and chilli linguine.

