

TANTALUS ESTATE

ÉVOQUE

RESERVE 2017



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www.tantalus.co.nz

WINEMAKING

Fermented in stainless steel open-top fermenters with indigenous and selected yeasts. Punched down and air-pulsed up to four times per day, followed by an extended maceration. Gently basket pressed and transferred into mostly new French oak for twelve months maturation. Three rackings during élevage. No fining.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc
Harvest: 100% hand harvest
Dates: 1st - 15th April 2017
Brix: 23.4
Production: 35hl/ha. Single vineyard

VINTAGE REPORT

An early spring with warmer than average temperatures brought us a very even bud burst and good fruit set. A series of northerly storms brought above average rainfall and high humidity, creating plenty of challenges in the vineyards, however the overall heat summation was well above our yearly average providing ripe and concentrated fruit.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	1g/l	3.59	6.6g/l

TASTING NOTES

Beautifully pure and fragrant, showing red and black plums, blueberries, and baking spices. The 2017 Évoque is silky and well structured, carrying a focused palate with lacy acidity, chalky tannins, and an overall fine texture. Twelve months in French oak with regular bâtonnage adds another dimension to a complex and elegant vintage.

Cellaring Potential: Long term (10+ years)

FOOD PAIRINGS

Roast quail with brown butter and cherry mostarda, wild mushroom tart, filet mignon with sauce Bordelaise, Havarti and Fontina cheeses.

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. 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 déjà vu. Put your nose in a glass of our Évoque and it will surely bring to mind one of your most pleasurable experiences.

