

# TANTALUS MERLOT CABERNET FRANC CABERNET SAUVIGNON ESTATE 2017



TANTALUS ESTATE

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## WINEMAKING

*The berries were gently split to increase the surface of skins in contact with the juice. Fermented in small stainless vessels, with indigenous and selected yeasts and bacteria, carefully controlling temperature and bouquet development. The wine was then macerated until the equilibrium was achieved and gently pressed. The elevage was brilliant in special French and American oak barrels for 10 months. The finished wine, bottled under screw cap, without fining to preserve all that purity while promising aging potential.*

## VINEYARDS & HARVEST

Dates: 1st to 12th of April 2017  
Region: Waiheke Island  
Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon

## VINTAGE REPORT

An early spring with warmer than average temperatures brought us a very even bud burst and a solid start to the season. November to mid February was warm and dry with a distinct lack of the usual South westerly winds leading to a good fruit-set which was clearly visible by early December. January heralded veraison and some great early indications of things to come. The fruit was developing nicely with low acids and rich colour development. However, as we approached harvest the Northerly storms came in one after another bringing record rainfall and high humidity. This meant a lot more work for the vineyard team keeping canopies straight and the fruit quick drying in the intermittent sun that followed. Our multiple vineyard sites and a range of aspects, soil types and clones provided us with great potential. The steep northerly aspect of our Omiha blocks brought us some amazing batches of Merlot and Cabernets. Overall heat summation was well above our yearly average providing deep colour and rich tannin development in our Bordeaux varietals.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	1g/l	3.57	6.7g/l

## TASTING NOTES

*The 2017 Tantalus Estate Merlot Franc Sauvignon is packed with aromas of dark red plum, ripe currant and wild thyme harmonised with a hint of spicy french oak. A rich palate of berry compote and sweet mint give way to a deep undercurrent of molasses, liquorice and cedar. Balanced acidity and fine tannins confer a luxurious finish.*

Cellaring Potential: 2018–2026

## FOOD PAIRINGS

*Rosemary and thyme braised lamb shoulder, Beef rib in Bordelaise sauce, Veal chop with morel mushrooms, Platter of cured meat, Bloomy rind cheeses*

