

# TANTALUS ESTATE

## ÉCLUSE

### RESERVE 2018



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[www.tantalus.co.nz](http://www.tantalus.co.nz)

#### WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. Fermented in small stainless vessels and concrete eggs, with indigenous and selected yeasts and bacteria, to carefully control temperature and bouquet development. The wine was then macerated until an equilibrium was achieved and then gently pressed. The *élevage* was brilliant in special French oak barrels for eighteen months. The finished wine was bottled under premium cork with minimal filtration to preserve all that purity while promising ageing potential.

#### HARVEST REPORT

Region: Waiheke Island  
Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot & Malbec  
Harvest: 100% hand harvest  
Dates: 27th March - 18th April 2018  
Brix: 22-24  
Production: 35hl/ha. Single vineyard

#### VINTAGE REPORT

A warm settled spring provided the backdrop for a very hot and dry summer, setting us up for another promising vintage. Twenty-four days over 30 degrees celsius during the growing season, and a maximum average temperature of 28.6 through December and January gave us the heat summation to advance ripening nicely. Veraison was very compressed, and passed through in around two weeks instead of the usual four. February brought rain, but due to the constant and meticulous work of our vineyard team the fruit was in great shape. Continuous rounds of canopy detailing kept the fruit hanging freely and quick drying. All of this work paid off as March brought drier conditions and harvest approached. Selectively picking when the fruit reached optimum condition and many small batch ferments allowed individual attention and precision in the winery. The resultant wines, like the vintage, are filled with tension and poise. Supple and long, they will age well and deliver an ever-evolving experience over many years.

#### TECHNICAL ANALYSIS AT BOTTLING

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

#### TASTING NOTES

Deep garnet, our cabernet blend shows luscious, ripe blueberry and blackcurrant notes with a generous amount of warm tobacco, cedar, and seasoned saddle leather. Fresh and fruit driven, with a delicate yet well-structured palate offering a polished texture and refined tannins for a lingering, complex finish. Eighteen months of *élevage* guided the development, finesse, and complexity of the wine.

Cellaring Potential: Long term (10+ years)

#### FOOD PAIRINGS

Dry-aged venison tenderloin with blackberry sauce, slow-braised beef cheeks with Parmesan polenta, creamy Gorgonzola and portobello mushroom risotto, roasted balsamic radicchio, Swiss Gruyère and Taleggio 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. An 'écluse' allows boats to pass through bodies of water at differing levels. Unlock our Écluse and let your glass take you on the most amazing journey.

