



TANTALUS ESTATE ÉVOQUE

RESERVE 2018

TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

The berries were gently split to increase the surface of skins in contact with the juice. Separated in small parcels, cold soaked and fermented in 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 French oak barrels for eighteen months. The finished wine was bottled under premium cork without fining, to enhance mouthfeel while promising ageing potential.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc
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	3.55	6.4g/l	none

TASTING NOTES

Dark ruby, our merlot blend is seductive and graceful. Gathering together ripe black plum, liquorice, and cherry, underpinned with a current of Turkish delight, graphite, and sandalwood. Balanced acidity and silky tannins confer structure, and the extending ageing in French oak shows a soft, ample mid-palate. The myriad of flavours lead the senses, creating a revealing bouquet and a long sustained finish.

Cellaring Potential: Long term (10+ years)

FOOD PAIRINGS

Scotch fillet with Roquefort butter, slow-roasted Turkish lamb leg with pomegranate molasses, pan-seared gnocchi with brown butter and sage, roasted Brussels sprouts with raisins and capers, Grana Padano and Manchego 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.

