



# TANTALUS ESTATE VOILÉ

RESERVE 2018

TANTALUS ESTATE

[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. Two percent of the stalks were left for structure and spiciness. Syrah and Viognier were co-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 without fining to preserve all that purity, freshness, and silky mouthfeel.

## HARVEST REPORT

Region: Waiheke Island  
Grapes: Syrah & Viognier  
Harvest: 100% hand harvest  
Dates: 5th April - 14th 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:
13.5%	<1g/l	3.61	6.9g/l	eggs

## TASTING NOTES

This deep purple Syrah blossoms with blue fruits and violets, and is directed as if by gravitational force to a subtle undertone of exotic cooking spices. Vibrant and sharply focused, displaying smoke-accentuated nuance on the palate with a plush, velvety texture. Eighteen months in carefully selected French oak barriques with regular bâtonnage rounded the tannins, adding to the framework a fine grip and delicate finishing touch.

Cellaring Potential: Long term (10+ years)

## FOOD PAIRINGS

Veal Osso Buco, slow-cooked Chinese five-spice spare ribs, smoked duck breast with green peppercorn glaze, char-grilled eggplant with herbs and garlic, aged Gouda with blueberry compote.

## 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 be 'voilé' is to be veiled in a thin piece of material, effectively becoming hidden from view. Unveil our Voilé and it will reveal a moment as unique and memorable as a happy wedding day.

