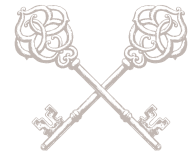


# TANTALUS ROSÉ ESTATE 2022



TANTALUS ESTATE

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

## WINEMAKING

100% whole bunch pressed, very slowly, allowing a gentle maceration to achieve the desired depth of colour and flavour. Cold settled, racked without fining to a stainless steel tank, then inoculated with a selected single yeast strain for a slow fermentation to retain aromatic expression. 30% of the juice was wild fermented in French oak barrels and aged with regular bâtonnage for an extra layer of complexity.

## HARVEST REPORT

Region: Waiheke Island  
Grapes: Merlot - Cab Franc - Cab Sav  
Date: 2nd - 4th March 2022

## VINTAGE REPORT

Following two very dry years, ground water stocks were replenished during quite a wet winter. Spring came early once again with a strong bud burst in late August. The period around flowering was warm, dry and settled with afternoon sea breezes keeping airflow in the canopy moving nicely. The fruit set very well, allowing us to sculpt the vines by removing fruit to create a very balanced crop load. With ground water supplies beginning to diminish the vines stretched out with strong canopy growth keeping the leaf removal team and vine trimmers busy. But, as version heralded the dry weather caught up and canopies slowed allowing nets to go on and fruit to ripen beautifully in the late summer sun. The hot, dry weather continued unabated allowing harvest to begin earlier than usual at the start of March. Everything was wrapped up and safely in tank within 4 weeks, a record for us! Ripeness, flavours, acid balance and tannic structure are spectacular. It will be a pleasure to watch these wines evolve.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	3.8 g/l	3.291	6.99 g/l

## TASTING NOTES

Inviting and rewarding, the Tantalus rose shows a deep raspberry colour from extended skin maceration. This Bordeaux inspired blend opens with the aromas of summer berries and is enhanced by traces of exotic spices from the barrel fermented and aged component. Clean, crisp and complex, with flavours of ripe berries and cream that provide great structure and drive. Refreshing, with a lingering finish, making it quite versatile for food pairing.

## FOOD PAIRINGS

Tandoori chicken, Scallops Provençal, fresh ricotta and honey crêpes, Antipasto platter, Hot smoked salmon with rocket and chilli linguine.

