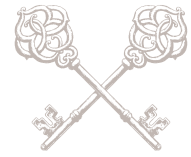


TANTALUS MERLOT CABERNETS

ESTATE 2021



TANTALUS ESTATE

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WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. Cold soaked for a few days, then slowly 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 equilibrium was achieved and then gently basket pressed. The élevage was brilliant in special French and American oak barrels for ten months. The finished wine was bottled under screw cap.

HARVEST REPORT

Region: Waiheke Island

Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc

VINTAGE REPORT

Spring heralded very early this year around the end of August and mild sunny days followed. This encouraged a very early bud burst and early season growth. Flowering was understandably early in the increasingly warm days that followed. The driest October was followed by one of the wettest Novembers. This was a great benefit however as the vineyard was disease free and enabled great berry cell division and resulting development. Warmer than average pre-flowering to flowering period gave us fruitset 2 weeks ahead of usual. The dry warm weather continued, keeping ripening ahead of schedule. This allowed the fruit to fully develop in the late summer sun attaining perfect ripeness in flavour, tannin and sugar, acid balance. The fruit at harvest was pristine, permitting our small crew to harvest individual parcels in optimum condition. Just when we thought 2020 was a once in 50 year vintage and impossible to beat, it's likely that we did just that.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	1g/l	3.51	6.4g/l

TASTING NOTES

Concentrated yet elegant, showing great fruit intensity and a silky texture. Notes of blackcurrant, dark plums and dried herbs with cedar refinement and harmony. A wine of outstanding depth and mid palate richness that leads to a pleasantly drying and lengthy finish.

FOOD PAIRINGS

Masala lamb curry, Châteaubriand with truffle sauce, Pan-fried veal kidneys with mustard, Classic stuffed turkey, Roasted wild rabbit with thyme.

