

TANTALUS ÉCLUSE RESERVE 2016



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Punched down and air pulses up to 4 times per day followed by an extended maceration. Gently basket pressed and transferred into mostly new French oak for 12 months maturation. 3 rackings during élevage. No fining.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot & Malbec
Harvest: 100% hand harvest
Brix: 22.5–24
Production: 35hl/ha. Single vineyard

VINTAGE REPORT

A dry winter made pruning enjoyable and as such we were finished in record time. Late August brought with it a wet spell which replenished ground moisture prior to the season. Budburst was nearly 2 weeks ahead of normal. A settled spring brought with it a good fruit set, the odd Southwesterly kept the crop loads in check. Dry warm weather through to mid January set us up with some very healthy fruit. The season did a bit of an about face in February and turned wetter and cooler than we are used to. The majority of the work had already been done as we guided the crop to harvest by strategically hanging out individual parcels to gain optimum ripeness. The resultant wines are rich and plush with great presence and length.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	<1g/l	3.49	6.7g/l

TASTING NOTES

Deep garnet with a bright carmine ring, this Cabernet-blend elegantly displays pure fruit notes of wild berries and black plum. A hint of pennyroyal underpinned by aromas of violets, cedar, sweet tobacco and saddle leather support the fine grain tannins, slowly unlocking the secrets within, this wine displays tremendous structure and sustained length.

Cellaring Potential: 3-8 years.

FOOD PAIRINGS

Slow roasted lamb shoulder with fresh mint topping, Flank steak and tamarind stir-fry, Porcini mushroom risotto, Old fashioned beef stew, Grilled rib steak on vine shoots barbecue

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.

