



TANTALUS
ESTATE

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ÉCLUSE

RESERVE 2021

WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. 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 with minimal filtration to preserve all that purity while promising ageing potential.

HARVEST REPORT

Region: Waiheke Island
Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec
Harvest: 100% hand harvest
Dates: 19th March - 7th April 2021
Brix: 23 - 25
Production: 35hl/ha. Single vineyard

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. 2021 was another one for the record books!

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	<1 g/L	3.55	6.6 g/L

TASTING NOTES

Deep ruby with a crimson hue, Écluse is both bold and alluring from the first glance. Perfumed with delicate violets and ripe blackcurrants, unfolding gently into warm spices and a whisper of truffle, drawn from its time in fine French oak. With velvety tannins, a soft richness underpins its structure on the palate. This is a Cabernet blend of quiet strength and sensual elegance that will reward patience, revealing its full beauty over the years to come.

FOOD PAIRINGS

Barbecue smoked brisket, baba ghanoush with grilled pita bread, dry-aged beef with port wine and mushrooms, Parmigiano-Reggiano cheese

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.

