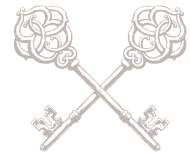


TANTALUS MERLOT CABERNET FRANC ESTATE 2015



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

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

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Merlot, Cabernet Franc
Brix: 22-25

VINTAGE REPORT

A wet winter gave way to a calm, dry spring resulting in great fruit-set. The year started cool, but by December were well above average. January was one of the hottest and driest on record with 25 days above 30C. February was cooler, but remained warm and dry delivering. Overall conditions were ideal for the production of small and highly concentrated berries capable of producing powerful and full bodied red-wines.

TECHNICAL ANALYSIS AT BOTTLING

| | | | |
|----------|-----------------|------|--------|
| Alcohol: | Residual Sugar: | pH: | TA: |
| 13.5% | <1g/l | 3.43 | 6.7g/l |

TASTING NOTES

Beautiful, dark and brooding, the 2015 Tantalus Estate Merlot blend is wrapped in luxurious berry fruits and silky tannins. Notes of plums, lifted florals and secondary characters of pencil shavings, tar and black olives are underpinned by vanilla and cedar from American & central French oak, providing great structure and length.

Cellaring Potential: 3-10 years.

FOOD PAIRINGS

Platter of cured meat, Brown sugar mustard glazed ham, Wild pheasant in mushroom and wine sauce, Crostini with Ricotta and dark berries jam, Bloomy rind cheeses

AWARDS & ACCOLADES

Bronze Medal - London IWC
4.5 star - Michael Cooper 2018
4 stars (17.5+/20) - Raymond Chan

The medium-bodied 2015 Merlot-Cabernet Franc features aromas of vanilla, dill, tobacco and dried herbs. On the palate, there's a streamlined profile, some coarse tannins and crisp berry fruit. Give it a year or so to settle down and drink it over the next 5 years.

- Joe Czerwinski (1st Mar 2018)

Touch of chocolate on the nose, dark fruits and spice. Green olives too.
- London IWC (May 2018)

Estate-grown at Onetangi, the 2015 vintage (4.5*) was matured for 10 months in American and French oak casks. Full-coloured, it is fragrant, with rich, youthful, plummy, slightly spicy and nutty flavours, showing excellent freshness, vigour and complexity, and a supple, lingering finish. Best drinking 2020+.

- Michael Cooper (Sept 2018)



AWARDS & ACCOLADES CONT.

Full, dark, near impenetrable black-hued ruby-red colour, a little lighter on the rim. The nose is very fresh with voluminous but well-packed, robust aromas of dark-red plum fruit entwined with dark herbs and iron-earth elements, unfolding redcurrant notes with aeration. Medium-full bodied, the palate has full and rich flavours of savoury dark plum fruit along with dark herbs, currants and iron-earth notes. The fruit richness is mouthfilling and balanced by light, grainy tannin structure with fresh, acid liveliness. The palate has richness, vibrancy and freshness, and carries to a soft, plummy, earthy and curranty finish. This is a rich and juicy Merlot/Franc blend with dark plums and currant flavours along with earth and herbs on a lively mouthfilling palate with balanced structure. Serve with roasted red meats over the next 6-8 years.

- Raymond Chan (Sept 2018)