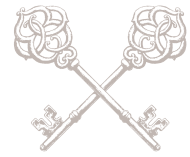


TANTALUS MERLOT CABERNET FRANC ESTATE 2016



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Extended maceration for extraction. Punched down up to 4 times per day. Air pulses. Gentle basket pressing and transferred into French and American oak for 10 months maturation. 3 rackings during élevage. No fining.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Merlot, Cabernet Franc
Brix: 22-23

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 starting as usual in the Chardonnay in early September. 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	3.51	6.9g/l

TASTING NOTES

The 2016 Tantalus Estate Merlot Franc boasts racy red berry and field grown rhubarb melding with lifted florals and aromas of salted caramel street fare. A full palate of toffee apple and American cherry are supported by cedar and black strap molasses. Soft, supple tannins join focussed acidity to balance the palate, providing nice length.

Cellaring Potential: 2 - 9 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

