TANTALUS ESTATE
ÉVOQUE
RESERVE 2019

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WINEMAKING

The bunches were manually sorted, high-frequency de-stemmed and only the best berries then were gently split using centrifugal force, without crushing them, leaving the seeds intact and the berries fully opened, significantly increasing the contact area between juice and skin. This process combined with selected enzymes and cold soaking in stainless steel tanks resulted in optimum extraction of polyphenolic compounds and flavour precursors contained in the cells under the skin cuticles. The musts were then divided into different portions by gravity, some batches underwent a wild fermentation, some were sequentialy inoculated with several selected strains of yeast and bacteria and some were inoculated with our house strains. The fermenters were hand-plunged up to 4 times a day. Some batches received air pulses. After an extended maceration, they were very slowly vertical basket pressed and transferred to French oak from selected tonnelleries for 18 months of elevage. The wine was racked several times, unfined and all components graded and assembled before blending and bottling.

HARVEST REPORT

Region:	*Waiheke Island*
Grapes:	*Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec*
Harvest:	*100% hand harvest*
Dates:	*28th March - 12th April 2018*
Brix:	*22-24.5*
Production:	*35hl/ha. Single vineyard*

VINTAGE REPORT

Warm breezy days, calm nights and the odd refreshing shower were the hallmarks of spring this growing season. This allowed an abundant fruit-set which our team then began sculpting into perfect balance. Summer was kind with lots of sunshine, above average daytime temperatures, and twenty-two days over 30C during the growing season. Free draining, North facing sites allowed us to capture all that sun while sheltering us from the little rain that fell. The beautifully separated bunches ripened fully and harvest began earlier than usual. All varietals across the vintage period were picked in optimal condition leading to much jubilation in the winery. The resultant wines showing great concentration, power and elegance. Wines approachable in their youth, but destined to age for decades.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	*Residual Sugar:*	*pH:*	*TA:*
14%	*<1g/l*	*3.63*	*6.41g/l*

TASTING NOTES

This charming merlot-dominant blend showcases the ideal 2019 season with richness and purity. Succulent red fruits showered in Black Baccara rose petals. Ageing only in French oak delivers a warmth of spices, dark cacao and delicately integrated tannins. Texture, depth and ample acidity highlight the complexity and longevity of this wine.

FOOD PAIRINGS

Scotch fillet with Roquefort butter, slow-roasted Turkish lamb leg with pomegranate molasses, pan-seared gnocchi with brown butter and sage, roasted Brussels sprouts with raisins and capers, Grana Padano and Manchego cheeses.