

# TANTALUS ÉVOQUE RESERVE 2020



TANTALUS ESTATE

[www.tantalus.co.nz](http://www.tantalus.co.nz)

## 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 sequentially 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 12 months of élevage. The wine was racked several times, unfined and all components graded and assembled before blending and bottling.*

## VINEYARDS & HARVEST DATES

Region: Waiheke Island  
Grapes: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc  
Harvest: 100% hand harvest, 19th March - 7th April 2020

## VINTAGE REPORT

Warm settled weather in spring provided an early bud burst and an early compressed flowering and resultant fruitiest. Canopies were meticulously nurtured with laterals thinned by hand. After fruit-set we followed up by detailed leaf removal around the fruit zone allowing the fruit to make the most of the abundant sunshine. December and January were some of the driest months on record assisting veraison to begin at least 10 days earlier than usual. There was a meagre 243mm of rainfall in the growing season, the driest in 10 years. This coupled with warm summer days, cool nights and light maritime breezes helped to provide wines which are rich, ripe, opulent yet refined..

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol: 14%	Residual Sugar: 4g/l	pH: 3.61	TA: 6.45g/l
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## TASTING NOTES

This Merlot-dominant blend reveals a deep ruby hue, offering a bouquet of black cherry, ripe plum, and dark chocolate. Hints of wild herbs and tobacco add depth, while silky tannins and balanced acidity provide structure. The finish is long and lingering, promising a wine of elegance and enduring charm, crafted for those who savor time.

## FOOD PAIRINGS

Scotch fillet with pan jus, Confit duck legs, Truffle oil pasta and mushrooms, Braised short ribs, Hard 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, and takes its name from the unsatisfied temptations of an ancient character of Greek mythology. 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... To évoque is to evoke forgotten memories, or to elicit fragments of a memory, perhaps even a *deja-vu*. Put your nose in a glass of our "Évoque" and it will surely bring to mind one of your most pleasurable experiences.

