

TANTALUS ESTATE

ÉVOQUE

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: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc
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	3.57	6.45 g/L

TASTING NOTES

Évoque draws you in with its deep, velvety ruby colour and immediately seductive aromatics. The bouquet is layered and evocative of dried figs and dark plum, wrapped in notes of liquorice, and a dusting of cocoa.

A dense mid-palate full of sweetly ripe fruit from the Merlot components and a hint of wild herbs from the Cabernets precedes a long and textural finish with resonant tones of a right bank Bordeaux classic.

FOOD PAIRINGS

Roast quail with brown butter and cherry mostarda, wild mushroom tart, filet mignon with sauce Bordelaise, Havarti and Fontina cheeses.

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. To 'évoque' is to evoke forgotten memories, or to elicit fragments of a memory, perhaps even a déjà vu. Put your nose in a glass of our Évoque and it will surely bring to mind one of your most pleasurable experiences.

