

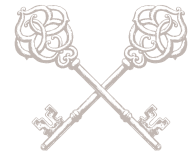
# TANTALUS

## MERLOT

## CABERNET FRANC

## CABERNET SAUVIGNON

## ESTATE 2020



TANTALUS ESTATE

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

### WINEMAKING

*The berries were gently split to increase the surface of the skins in contact with the juice. The juice was cold soaked for 3 days, its temperature naturally increased for sequential fermentation in small stainless vessels, with indigenous and selected yeasts and bacteria, carefully controlling extraction and bouquet development. The wine was then macerated until the equilibrium was achieved and gently pressed in a vertical basket. The elevage was brilliant in special French and American oak barrels for 18 months. The finished wine, bottled under screw cap, without fining to preserve all that purity while promising aging potential.*

### VINEYARD

Region: Waiheke Island  
Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon

### VINTAGE REPORT

*Warm settled weather in spring provided an early bud burst and a compressed flowering and resultant fruit set. Canopies were meticulously nurtured with laterals thinned by hand. After fruit set we followed up with 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 with veraison to being at least ten days earlier than usual. There was a meagre 243mm of rainfall in the growing season, the driest in ten 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:	Residual Sugar:	pH:	TA:
14%	< 1g/l	3.45	6g/l

### TASTING NOTES

*Inspired in the St Emilion region of Bordeaux, our stylish blend of merlot and cabernets focuses on the purity and intensity of the fruit with notes of Black Doris plum, rose, wild strawberry and red currant. The aging in French and American oak barrels complements the powerful structure with silky, finely woven tannins, adding complexity to the wine with notes of sweet spices, vanilla, leather and gentle smoke.*

Cellaring Potential: 10 years

### FOOD PAIRINGS

*Grilled chateaubriand steak, Beef filet with crust, Truffle pasta, Beaufort cheese, Dark chocolate desserts.*

