

TANTALUS ROSÉ ESTATE 2026



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www.tantalus.co.nz

WINEMAKING

85% of the fruit was whole-bunch pressed and macerated on skins, while 15% was destemmed with the berries lightly opened to increase surface contact. The juice was cold-settled in stainless steel before being racked without fining into a concrete egg and stainless steel tank.

We inoculated 75% of the batch with a single yeast strain from Provence and fermented it slowly to retain aromatic expression while building texture through extended lees contact in the concrete egg. These components did not undergo malolactic fermentation, preserving freshness.

The remaining 25% was wild fermented in French and American oak barrels to build structure. It was then aged with regular bâtonnage and allowed to undergo malolactic fermentation, adding further layers of complexity.

HARVEST REPORT

Region: Waiheke Island
Grapes: Syrah, Cabernets, Merlot
Date: 02 - 16 March 2026
Brix: 19.2 - 22.4

VINTAGE REPORT

The 2026 vintage at Tantalus Estate delivered clean, high-quality fruit and expected yields despite a demanding weather pattern on Waiheke Island. Following a wet winter and a late, uneven spring start, warm early summer conditions allowed the vines to catch up, promoting even canopy growth and healthy fruit set. However, periodic rainfall and elevated humidity in mid-to-late summer increased disease pressure, making proactive vineyard canopy management crucial to preserving fruit integrity leading up to harvest.

Harvest operations began on 2 March with the Rosé, progressing block-by-block through March and April based on ripeness and weather windows. The resulting fruit arrived at the winery well-balanced, displaying lower sugar levels paired with strong flavor profiles - particularly from the late-ripening blocks. Thanks to meticulous care from both the vineyard and winery teams, the 2026 vintage is set to yield fresh, moderate-alcohol wines with distinct varietal clarity.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	3.5 g/l	3.29	8.07 g/l

TASTING NOTES

Tantalus Rose 2026 offers an expressive bouquet of rose petals, wild strawberry, redcurrant and pink grapefruit, underscored by the fragrant lift of Cabernet Franc and the quiet structure of Cabernet Sauvignon. Merlot brings generosity and ripe summer fruit, while Syrah contributes subtle spice and savoury nuance. Fermentation and maturation in stainless steel, French oak barrels and concrete egg create a palate of remarkable purity and texture, balancing vibrant acidity with a creamy mouthfeel and saline minerality. Onetangi's unique terroir shines through in a dry, lingering finish that balances fine tannins with the soft, ethereal scent of flowers and the clean edge of crushed stone.

Allergens: Sulphites

FOOD PAIRINGS

Tandoori chicken, Scallops Provençal, Salade Niçoise, Antipasto platter, Hot smoked salmon with rocket and chilli linguine.

