

# TANTALUS VOILÉ RESERVE 2014



TANTALUS ESTATE

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

## WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Punched down up to 4 times per day followed by an extended maceration. Gently basket pressed and transferred into mostly new French oak for 12 months maturation. 4 rackings during élevage. No fining.

## VINEYARDS & HARVEST

Region: Waiheke Island  
Grapes: Syrah & Viognier  
Harvest: 100% hand harvest  
Brix: 23.5-25  
Production: 35hl/ha. Single vineyard

## VINTAGE REPORT

Warm and dry conditions in early spring gave a healthy fruit-set. Late December rains replenished much needed moisture and were followed by a period of sunny dry weather. The 2014 growing season delivered 19% below average rainfall, allowing selective harvests at optimum ripeness and delivering wines with complexity and depth of flavour.

## TECHNICAL ANALYSIS AT BOTTLING

|          |                 |      |         |
|----------|-----------------|------|---------|
| Alcohol: | Residual Sugar: | pH:  | TA:     |
| 14%      | <1g/l           | 3.65 | 6.19g/l |

## TASTING NOTES

Blossoming with intense perfumed aromas of violets and sandalwood this garnet-purple Syrah offers ripe blackberry, bitter chocolate, cassis, liquorice and cedar with a velvety tannic structure and great length. The Voilé has been made for long term cellaring.

Cellaring Potential: Long term (10+ years)

## FOOD PAIRINGS

Beef Wellington, Duck breast in pepper sauce, Roasted quail with barley stuffing, Beef Bourguignon, Civet of Hare

## 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 be voilé is to have used a thin piece of material to cover yourself, effectively becoming hidden from view. Unveil our "Voilé" and it will reveal a moment as unique and memorable as a happy wedding day.

## AWARDS & ACCOLADES

5 Stars - 18.5/20 Raymond Chan

5 Stars - 94 Points - Sam Kim

4.5 Stars - Michael Cooper

Violets and dried cranberries, with a mid-palate of chocolate-covered cherries. Drink tonight...mmmm

- London International Wine Challenge 2016

