

TANTALUS ESTATE

VOILÉ

RESERVE 2019



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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 18 months of élevage. The wine was racked several times, unfinned and all components graded and assembled before blending and bottling.

HARVEST REPORT

Region: Waiheke Island
Grapes: Syrah & Viognier
Harvest: 100% hand harvest
Dates: 27th March - 16th April 2018
Brix: 22-24.5
Production: 35hl/ha. Single vineyard

VINTAGE REPORT

Warm breezy days, calm nights and the odd refreshing shower were the hallmarks of spring this growing season. This allowed an abundant fruit-set which our team then began sculpting into perfect balance. Summer was kind with lots of sunshine, above average daytime temperatures, and twenty-two days over 30C during the growing season. Free draining, North facing sites allowed us to capture all that sun while sheltering us from the little rain that fell. The beautifully separated bunches ripened fully and harvest began earlier than usual. All varietals across the vintage period were picked in optimal condition leading to much jubilation in the winery. The resultant wines showing great concentration, power and elegance. Wines approachable in their youth, but destined to age for decades

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	1g/l	3.59	6.81g/l

TASTING NOTES

This Syrah blend shines with elegance and sophistication from the moment it touches the glass. flooding with the essence of sandalwood embers, dark wild berries, dried cloves and a fresh perfume of florals enticing your palate. Time spent in French oak barriques balance the blue fruit opulence with a delicate tannin grip, hinting of dried rose petals, blackberry leaf and sweet notes of leather. The Voile showcases vibrancy along with complexity that will age with grace.

FOOD PAIRINGS

Veal Osso Buco, slow-cooked Chinese five-spice spare ribs, smoked duck breast with green peppercorn glaze, char-grilled eggplant with herbs and garlic, aged Gouda with blueberry compote.

