

# TANTALUS VOILÉ RESERVE 2020



TANTALUS ESTATE

[www.tantalus.co.nz](http://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 12 months of élevage. The wine was racked several times, unfinned and all components graded and assembled before blending and bottling.

## VINEYARDS & HARVEST

Region: Waiheke Island  
Grapes: Syrah & Viognier  
Harvest: 100% hand harvest, 24th March - 1st April 2020

## VINTAGE REPORT

Warm settled weather in spring provided an early bud burst and an early compressed flowering and resultant fruitiest. Canopies were meticulously nurtured with laterals thinned by hand. After fruit-set we followed up by 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 veraison to begin at least 10 days earlier than usual. There was a meagre 243mm of rainfall in the growing season, the driest in 10 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	3.58	6.79g/l

## TASTING NOTES

This Syrah blend presents a vibrant bouquet of black fruit aromas, complemented by spicy hints of black pepper, clove, and liquorice, all enveloped in fragrant violets. It is fresh, with an earthy blueberry core and exceptionally ripe tannins, providing excellent structure and a finely textured palate. The finish is lingering and sustained, with subtle notes of olive, tobacco, smoke, and chocolate. The Voile is crafted for long-term cellaring.

## 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, and takes its name from the unsatisfied temptations of an ancient character of Greek mythology. 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.

