



TANTALUS
ESTATE

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VOILÉ

RESERVE 2021

WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. Two percent of the stalks were left for structure and spiciness. Syrah and Viognier were co-fermented in small stainless vessels and concrete eggs, with indigenous and selected yeasts and bacteria, to carefully control temperature and bouquet development. The wine was then macerated until an equilibrium was achieved and then gently pressed. The élevage was brilliant in special French oak barrels for eighteen months. The finished wine was bottled under premium cork without fining to preserve all that purity, freshness, and silky mouthfeel.

HARVEST REPORT

Region: Waiheke Island
Grapes: Syrah and Viognier
Harvest: 100% hand harvest
Dates: 19th - 25th March 2021
Brix: 23 - 26
Production: 32hl/ha. Single vineyard

VINTAGE REPORT

Spring heralded very early this year around the end of August and mild sunny days followed. This encouraged a very early bud burst and early season growth. Flowering was understandably early in the increasingly warm days that followed. The driest October was followed by one of the wettest Novembers. This was a great benefit however as the vineyard was disease free and enabled great berry cell division and resulting development.

Warmer than average pre-flowering to flowering period gave us fruitset 2 weeks ahead of usual. The dry warm weather continued, keeping ripening ahead of schedule. This allowed the fruit to fully develop in the late summer sun attaining perfect ripeness in flavour, tannin and sugar, acid balance. The fruit at harvest was pristine, permitting our small crew to harvest individual parcels in optimum condition. 2021 was another one for the record books!

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	<1 g/L	3.59	6.75 g/L

TASTING NOTES

Voile shimmers in the glass with a deep ruby hue, hinting at the refinement within. Cassis and blackcurrant unfurl alongside notes of wild rosemary and black pepper, lending aromatic lift to the wine's concentrated core.

Precise and generous on the mid-palate, layering flavours of subtle oak, and a vibrant acidity that gives the wine its elegance and flow to a long and gentle finish.

FOOD PAIRINGS

Bucatini all'Amatriciana, vegetable tajine, seared balsamic duck breast, aged cheddar and asiago cheeses.

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 be veiled in a thin piece of material, effectively becoming hidden from view. Unveil our Voilé and it will reveal a moment as unique and memorable as a happy wedding day.

