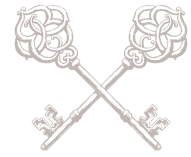


TANTALUS MERLOT, CABERNETS ESTATE 2016



TANTALUS ESTATE

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WINEMAKING

The berries were delicately split to maximize skin contact with the juice, enhancing extraction. After a cold soak, the juice gradually warmed for sequential fermentation in small stainless steel vessels, utilizing both indigenous and selected yeasts and bacteria. Flavor and structure were carefully developed through manual punch-downs and air pulses. Once optimal balance was achieved, the wine was gently pressed in a vertical basket.

Maturation took place in meticulously chosen French and American oak barrels, adding depth and complexity. The final wine was bottled under screw cap, unfiltered and unfined, preserving its integrity while ensuring excellent aging potential.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot, Cabernet Sauvignon & Cabernet Franc
Harvest: 100% hand harvest
Dates: 14th - 29th April 2016
Brix: 22.5-24
Production: 35hl/ha. Single vineyard

VINTAGE REPORT

A dry winter made pruning enjoyable and as such we were finished in record time. Late August brought with it a wet spell which replenished ground moisture prior to the season. Bud burst was nearly two weeks ahead of normal. A settled spring brought with it a good fruit set, the odd Southwesterly kept the crop loads in check. Dry warm weather through to mid January set us up with some very healthy fruit. The season did a bit of an about face in February and turned wetter and cooler than we are used to. The majority of the work had already been done as we guided the crop to harvest by strategically hanging out individual parcels to gain optimum ripeness. The resultant wines are rich and plush with great presence and length.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	<1g/l	3.57	5.9g/l

TASTING NOTES

This merlot-dominant blend showcases deep garnet hues. Rich aromas of wild berries, black plum and cedar combine with subtle notes of pennyroyal, sweet tobacco and espresso. Flavors of cocoa, and leather lead to a well-structured wine with fine tannins and a long, elegant finish.

FOOD PAIRINGS

Beef Wellington, Roasted duck breast with plum sauce, Coq au vin, Bavette steak with tarragon & mushroom sauce, Chocolate truffles.

