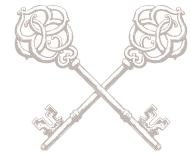


TANTALUS ÉVOQUE RESERVE 2014



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

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

VINEYARDS & HARVEST DATES

Region: Waikeke Island
Grapes: Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc
Harvest: 100% hand harvest
Dates: 2nd April - 24th April 2014
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	3.57	6.3g/l

TASTING NOTES

Dark ruby, our Merlot-dominant blend gathers together sweet black cherry, red berries and chocolate with hints of wild herbs and sweet pipe tobacco. This is a soft and supple, full bodied wine with silky tannins and a persistent finish. The Évoque has been made for long term cellaring.

Cellaring Potential: Long term (10+ years)

FOOD PAIRINGS

Scotch fillet with pan jus, Confit duck legs, Truffle oil pasta and mushrooms, Braised short ribs, Hard cheese

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 Évoque is to evoke forgotten memories, or to elicit fragments of a memory, perhaps even a déjà-vu. Put your nose in a glass of our "Évoque" and it will surely bring to mind one of your most pleasurable experiences.

AWARDS & ACCOLADES

5 Stars - 96 Points - Bob Campbell
5 Stars - 18.5/20 Raymond Chan
5 Stars - 93 Points - Sam Kim
90 points - Robert Parkers Wine Advocate
4.5 Stars - Michael Cooper
Silver London IWC

It is wonderfully fragrant on the nose displaying dark plum, blueberry, floral and smoked meat characters with subtle cedary complexity. The palate shows lovely fruit intensity and weight, beautifully supported by silky texture and fine tannins. The wine is well integrated and rounded, leading to a lingering spicy finish - Wine Orbit 2016

