



TANTALUS ESTATE

MERLOT

CABERNET FRANC

CABERNET SAUVIGNON

2018

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www.tantalus.co.nz

WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. 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 and American oak barrels for eighteen months. The finished wine was bottled under screw cap.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon
Harvest: 100% hand harvest
Dates: 29th March - 7th April 2018
Brix: 22-24
Production: 35hl/ha. Single Vineyard

VINTAGE REPORT

A warm settled spring provided the backdrop for a very hot and dry summer, setting us up for another promising vintage. Twenty-four days over 30 degrees celsius during the growing season, and a maximum average temperature of 28.6 through December and January gave us the heat summation to advance ripening nicely. Veraison was very compressed, and passed through in around two weeks instead of the usual four. February brought rain, but due to the constant and meticulous work of our vineyard team the fruit was in great shape. Continuous rounds of canopy detailing kept the fruit hanging freely and quick drying. All of this work paid off as March brought drier conditions and harvest approached. Selectively picking when the fruit reached optimum condition and many small batch ferments allowed individual attention and precision in the winery. The resultant wines, like the vintage, are filled with tension and poise. Supple and long, they will age well and deliver an ever-evolving experience over many years.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
13%	1g/l	3.59	6.5g/l	eggs

TASTING NOTES

Inspired by the right bank of the Bordeaux region, this stylish blend of merlot and cabernet franc is focused on purity of fruit with notes of plums and raspberries. A moderately dense palate enveloped in an elegant rather than muscular style, with eighteen months of *élevage* presenting nuances of coffee, leather, and spicy flavours. The sweet fruit is nicely balanced by fine, ripe tannins.

FOOD PAIRINGS

Braised Italian sausage stew with crusty bread and gremolata, Bagna Cauda with summer crudités, fresh pasta with mushrooms and romesco, green olive tapenade with crostini, cured meats and washed-rind 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.

