

TANTALUS ESTATE

ROSÉ

2021



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www.tantalus.co.nz

WINEMAKING

55% whole bunch pressed and 45% destemmed. Macerated on skins with special enzymes to achieve depth of colour and flavour. Cold settled, racked without fining to a stainless steel tank, then inoculated with a selected single yeast strain for a slow fermentation to retain aromatic expression. 30% of the juice was wild fermented in French oak barrels and aged with regular bâtonnage for an extra layer of complexity.

HARVEST REPORT

Region: Waiheke Island
Grapes: Merlot, Syrah, Cabernet Franc, Cabernet Sauvignon, Malbec
Harvest: 100% hand harvest
Brix: 20.1
Production: 35 hl/ha.

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, enabling great berry cell division and resulting development. A warmer than average pre-flowering to flowering period gave us fruit set two 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 to acid balance. The fruit at harvest was pristine, permitting our small crew to harvest individual parcels in optimum condition. Just when we thought 2020 was a once in fifty year vintage and impossible to beat, it's likely we did just that.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	2.2 g/l	3.39	6.96 g/l

TASTING NOTES

The Tantalus Rosé 2021 is an elegant merlot dominant blend featuring floral and perfumed notes. Intense aromas of rose petals, watermelon, and ripe red berries. The barrel aged portion contributes to a rich palate of summer fruits and nuts, the natural acidity keeps the wine fresh with a pleasant, complex finish.

FOOD PAIRINGS

Wild salmon crudo with citrus and dill, fresh ricotta and honey crêpes, cherry tomato and mascarpone tarts, cured meats and soft-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.

