

# TANTALUS MERLOT CABERNET FRANC ESTATE 2019



TANTALUS ESTATE

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## WINEMAKING

The berries were gently split to increase the surface of the skins in contact with the juice. Cold soaked for a few days, then slowly 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 equilibrium was achieved and then gently basket pressed. The élevage was brilliant in special French and American oak barrels for ten months. The finished wine was bottled under screw cap.

## VINEYARDS & GRAPES

Region: Waiheke Island

Grapes: Merlot, Cabernet Franc

## VINTAGE REPORT

Warm breezy days, calm nights and the odd refreshing shower were the hallmarks of spring this growing season. This allowed an abundant fruit-set which our team then set about sculpting into perfect balance. Summer was kind with lots of sunshine, above average daytime temperatures and 22 days over 30°C during the growing season. Free draining north facing sites allowed us to capture all that sun while shedding the little rain that fell. The beautifully separated bunches ripened fully with harvest beginning earlier than usual. All varieties across the vintage period were picked in optimal condition leading to much jubilation in the winery. The resultant wines are showing great concentration, power and elegance even at this very early stage. Wines approachable in their youth but destined to age for decades.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	1g/l	3.58	6.59g/l

## TASTING NOTES

This well-constructed right-bank Bordeaux-inspired blend showcases tradition with a desirable twist of Waiheke Island. Merlot emphasises a full body of luscious black cherries, Doris plum and Christmas dates. Using a small percentage of American Oak over 10 months accentuates the wine's sweet spice and vanilla pod characters. Meticulously blending in Cabernet Franc delivers the wine's mouthwatering acidity, floral brightness and a humble savoury element. Compelling, versatile and made for medium-term cellaring.

## FOOD PAIRINGS

Platter of cured meat, brown sugar mustard glazed ham, wild pheasant in mushroom and wine sauce, crostini with ricotta and dark berries jam, bloomy rind cheeses.

