

TANTALUS SYRAH - VIOGNIER ESTATE 2017



TANTALUS ESTATE

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WINEMAKING

The berries were delicately split to maximize skin contact with the juice, enhancing extraction with some whole cluster left. After a cold soak, the juice gradually warmed for sequential fermentation in small stainless steel vessels, utilizing both indigenous and selected yeasts and bacteria. Bouquets 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 oak barrels, adding depth and complexity. The final wine was bottled under screw cap, unfiltered and unfinned, preserving its integrity while ensuring excellent aging potential.

HARVEST REPORT

Region: Waiheke Island
Grapes: Syrah & Viognier
Harvest: 100% hand harvest
Dates: 11th - 21st April 2017
Brix: 23.8
Production: 35hl/ha. Single vineyard

VINTAGE REPORT

An early spring with warmer than average temperatures brought us a very even bud burst and good fruit set. A series of northerly storms brought above average rainfall and high humidity, creating plenty of challenges in the vineyards, however the overall heat summation was well above our yearly average providing ripe and concentrated fruit.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	<1 g/l	3.51	6.2 g/l

TASTING NOTES

The 2017 Estate Syrah-Viognier is a richly textured wine, blending baking spices, rose petal, dried herbs and black pepper with its red berry core. Tight-grained French oak, adds a toasty note. With juicy tannins, fresh acidity and a complex finish, it's versatile and pairs well with many dishes.

FOOD PAIRINGS

Duck & pork terrine with cranberries & pistachios, Truffle & parmesan roast potatoes, Slow roast leg of lamb, Pot-roasted pheasant, Saint-Marcellin cheese.

