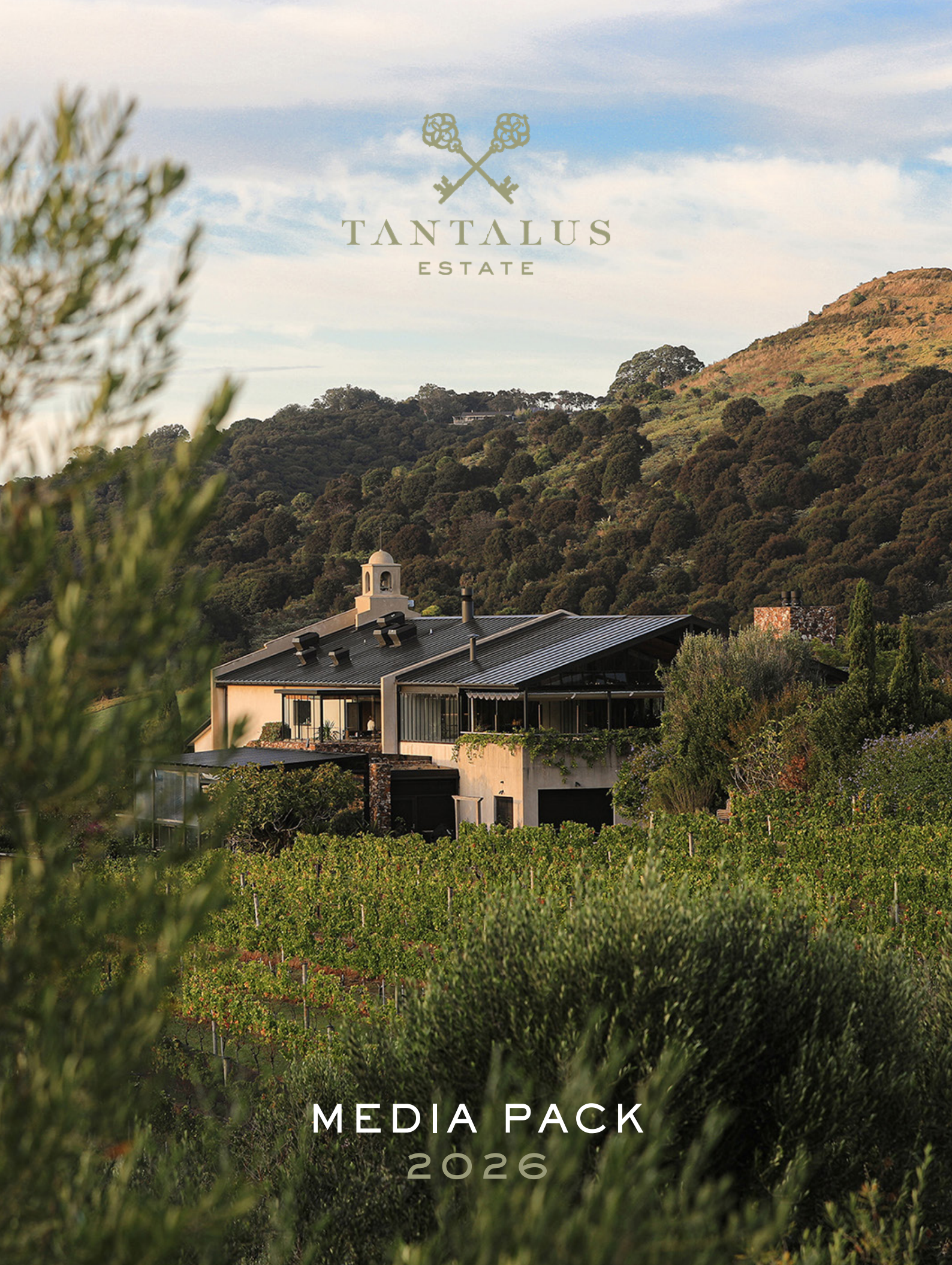

TANTALUS
ESTATE

MEDIA PACK
2026

Nau mai haere mai. Welcome.

Thank you for your interest in the story of Tantalus Estate. We trust the following information will help you to understand our vision to provide a memorable and personal experience across everything we do at our beautiful vineyard destination on Waiheke Island.

The resources within this pack are designed to share with interested parties including media, travel and trade partners and wine experts.

Tantalus Estate is located on the lovely Waiheke Island, just 35 minutes by ferry from New Zealand's largest city Auckland, and the gateway to exploring our unique country. With a population of just over 1.6 million people, Auckland City is a thriving hub of business, arts, culture, fine dining and multiculturalism. Waiheke Island is a favoured destination for day visitors, holidaymakers and international guests. We have around 1 million visitors to the island every year. There are a variety of options for transport to the island including passenger ferry, vehicular ferry, helicopter and boating.

If you require any further information or would like to arrange an interview or personal experience at Tantalus Estate please feel free to contact our Marketing Manager.

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OUR STORY

TANTALUS ESTATE is a family-owned, premium vineyard destination in the heart of Onetangi Valley, Waiheke Island. The award-winning estate offers world-class cuisine, wine tasting, craft beer, weddings, and events. Spanning 20 acres of vineyards, olive and macadamia groves, beehives, and native wetlands, the estate is home to a winery and craft brewery, both driven by cutting-edge sustainability practices.

The name Tantalus carries layers of intrigue, with its most tangible connection to the rare collection of Tantalus decanter sets displayed in the Private Dining Room (also known as the Decanter Room). These ornate antiques, popular in the 19th century, showcase precious liquor secured under lock and key—treasures hidden in plain sight. Similarly, Tantalus Estate invites visitors to uncover its hidden elegance and discover the mysteries woven into its extraordinary wines.

Rooted in a philosophy of biodiversity, the estate employs sustainable practices such as water recycling and fostering beneficial species. A dry farming approach encourages deep roots, enabling vines to thrive and reflect the unique terroir. This meticulous care results in limited-release wines that consistently garner critical acclaim.

Designed by award-winning Cheshire Architects, the estate's restaurant, brewer's lounge, and landscaped gardens provide a stunning backdrop to its celebrated wines and craft beers. Since opening its gates in 2016, Tantalus Estate has become a benchmark of excellence, renowned for its exceptional experiences and refined offerings.

RESOURCES

OUR STORY 53 WORDS

TANTALUS ESTATE is a family owned, premium vineyard destination located in the heart of Onetangi Valley, Waiheke Island. The award-winning Estate is an iconic location for world-class cuisine, wine tasting, craft beer, weddings, events and special occasions. Our passion is to provide a personal and memorable experience across everything we do.

OUR STORY 102 WORDS

TANTALUS ESTATE is a family owned, premium vineyard destination located in the heart of Onetangi Valley, Waiheke Island. The award-winning Estate is an iconic location for world-class cuisine, wine tasting, craft beer, weddings, events and special occasions. Situated on 20 acres of vineyards, olive and macadamia groves, beehives, and native wetlands; the Estate is also home to its own winery and craft brewery both featuring leading-edge technology and best practice sustainability. Our passion is to provide a personal and memorable experience across everything we do. Unlock the secrets of Tantalus Estate and create memories that will stay with you forever.

The Private Dining Room (Decanter Room)

The Alibi Brewer's Lounge

TANTALUS ESTATE RESTAURANT

The award-winning Tantalus Estate Restaurant offers guests a uniquely Waiheke Island vineyard destination experience.

“Our cuisine draws inspiration from the Estate, our Waiheke surroundings, and selected small producers across Aotearoa,” – Axel Curtet Latreille, Executive Chef

TANTALUS ESTATE RESTAURANT
Awarded one MICHELIN Star in 2026, celebrates New Zealand’s seasonal produce through a refined, produce-led dining experience. Under the direction of Executive Chef Axel Curtet-Latreille, the menus change with the seasons, bringing together ingredients grown on the Estate, sourced from Waiheke and supplied by selected small producers across Aotearoa. The focus is on quality, sustainability and using each ingredient when it is at its best.

“Our cuisine draws inspiration from the Estate, our Waiheke surroundings and selected small producers across Aotearoa,” says Axel. “My top priorities are that produce is organically grown and ethically and sustainably sourced.”

French technique sits at the heart of the menu, brought together with New Zealand ingredients and flavours. Each dish is designed to let the quality and provenance of the produce speak for itself.

DINING EXPERIENCES

À LA CARTE LUNCH

Tantalus Estate Restaurant offers a seasonal à la carte lunch menu that highlights the finest local and Estate-grown ingredients. The menu features sustainably caught seafood, free-range meats, and organic produce—many elements foraged or harvested directly from the Estate, including herbs, fruits, olives, macadamias, honey, and wildflowers. Each dish is a reflection of provenance and purpose, designed to showcase bold, clean flavours and the natural beauty of New Zealand's produce.

The menu shifts regularly with the seasons, allowing the kitchen team to respond to what's freshest and most vibrant at any given time. This ever-changing approach ensures returning guests encounter new and exciting flavours throughout the year, while maintaining a consistent commitment to quality, sustainability, and a deep respect for the land.

TASTING MENUS

Our tasting menus are shaped by the season, the island and the producers we work with. Both bring together ingredients from Waiheke and beyond, exploring a range of techniques, traditions and influences through the flavours and identity of New Zealand.

TANTALUS ESTATE JOURNEY
Five courses with snacks & bread · $185 per person
Optional wine pairing · $110 per person

THE ISLAND JOURNEY
Seven courses with snacks & bread · $225 per person
Optional wine pairing · $140 per person

An ideal option for those seeking an immersive, refined, and memorable dining journey.

CELLAR DOOR EXPERIENCES

Tantalus Estate offers a range of curated wine and beer tastings, hosted by our knowledgeable and passionate Cellar Door team. Guests are invited to explore the depth and character of our estate-grown wines and craft beers in a relaxed and scenic setting overlooking the Onetangi Valley.

Groups of 1–10: Reservations recommended
Groups of 10+: Reservations required

Estate Tasting – $25 per person

A tasting of four Tantalus Estate wines, all grown on Waiheke Island. Includes selections such as the 2022 R&D Chardonnay, 2023 Rosé, 2017 Syrah Viognier, and 2016 Merlot/Cabernets.

Reserve Tasting – $30 per person

An elevated tasting experience featuring our flagship Reserve range:
2023 Reserve Cachette Chardonnay
2018 Voilé Reserve Syrah
2018 Écluse Reserve Cabernets/Merlot/Malbec
2019 Écluse Reserve Cabernets/Merlot/Malbec

Exclusive Tasting – $50–$100 per person

This bespoke wine experience starts with a welcome taste of our Méthode Traditionnelle, followed by tastes of five exclusive wines curated to your preferences, presented by one of our Sommeliers or Senior Team members.

Group / Private Tasting – $50–$100 per person

For groups larger than 10, we can curate a private tasting experience tailored to your group. Please enquire with our team for availability and options.

Alibi Beer Paddle – $15 per person

A tasting flight of four seasonal Alibi Brewing Co. beers, brewed on-site beneath the vines. Additional tastings are available at $4 each.

Pairings with locally inspired snacks and desserts are available on request.

TANTALUS ESTATE WINES

"A patient devotion to producing small batch Bordeaux and Rhône style blends of the highest quality, in limited quantities." – Alex Perez, Winemaker

Tantalus Estate has been producing exceptional small-batch Bordeaux and Rhône-style blends since its inaugural vintage in 2014. Praised by critics like Bob Campbell MW for consistently delivering very stylish Reserve reds and top Chardonnay, our wines capture the unique climate and terroir of this remarkable region.

The vineyard's north-south orientation allows our vines to enjoy optimal light and warmth through an extended growing season, perfectly suited for the carefully selected varietals we cultivate across 5.5 hectares. These include Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petit Verdot, Malbec, Viognier, Chardonnay, and Pinot Gris.

Winemaker Alex Perez combines traditional techniques with state-of-the-art innovation to craft boutique wines of elegance and subtlety. Grapes are handpicked and basket-pressed, with minimal intervention—using indigenous and selected yeasts—to create refined, expressive wines that reflect the vintage and terroir. Whites are whole-bunch pressed and fermented in oak barrels or concrete eggs to enhance complexity, while reds are hand-punched during fermentation and aged in carefully selected French oak barrels to develop nuanced malolactic character.

Tantalus Estate operates a gravity-assisted winery built into the hillside in 2019, prioritizing sustainability and minimizing energy consumption. Accredited by Sustainable Wine growing New Zealand, our practices ensure traceability, environmental responsibility, and staff welfare.

The result is a multi-award-winning collection renowned for ripe fruit, balanced acidity, and remarkable structure—wines designed for both immediate enjoyment and long-term cellaring.

THE RESERVE RANGE

The Reserve Range represents the pinnacle of Tantalus Estate's winemaking, featuring our flagship wines inspired by the theme of the Tantalus—something beautiful, hidden yet always in plain sight. Each wine invites you to uncover its unique story and character, crafted with care to reveal moments of discovery.

Écluse

An 'écluse' in French translates to 'lock', a mechanism that facilitates passage between different levels of water. A Left-Bank-style blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec & Petit Verdot, Écluse layers dark berries, violet and graphite, knitting them into firm, age-worthy tannins that linger long on the palate.

Évoque

Derived from the French verb 'to evoke,' this considered wine embodies the essence of cherished memories and emotions that transcend time. Inspired by the bell tower that stands with distinction over Tantalus Estate, this wine mirrors its enduring presence and quiet elegance. Merlot-led Right-Bank blend with Cabernet Franc, Cabernet Sauvignon, Malbec and Petit Verdot. Plush plum and black-cherry fruit laced with dark chocolate, wild herb and tobacco; silky, contemplative finish.

Voilé

To be Voilé is to hide behind a thin veil, concealing layers of mystery beneath a delicate facade. Voilé invites you to delve into a realm of subtle allure, where each moment reveals just a hint of what lies beneath. A Syrah co-fermented with a whisper of Viognier, it delivers a juicy blueberry-pepper core dressed in violet perfume and smoked-olive intrigue, carried by velvet tannins and a spice-tinged finish.

Cachette

Cachette, a salute to the childhood joy of hide and seek, captures the thrill of secret treasures. Meaning 'hiding place,' this wine is a playful gem waiting to be unearthed. Invite friends to join in the discovery and share in the enchanting mystery that Cachette reveals. This single-vineyard Chardonnay-foot-stomped and barrel-aged—unfolds ripe stone fruit and crème-brûlée richness against flinty gunsmoke and lime-bright acidity, creating a vibrant, lingering impression.

AWARDS & ACCOLADES

MICHELIN GUIDE NZ 2026
One MICHELIN Star

METRO MAGAZINE
2024/2025 Metro Top 50 Auckland Restaurants, Runner-up Best Destination Restaurant
2022 Metro Restaurant of the Year Awards; Best Destination Restaurant
2022 Metro Top 50 Auckland Restaurants
2019-2021 Metro Top 50 Bars: Alibi Brewer's Lounge

CUISINE GOOD FOOD AWARDS
2023 - 2025 Cuisine Good Food Top 50 Auckland Restaurants
2022 Cuisine Good Food Awards: One Hat
2025 Cuisine Good Food Awards: One Hat
2026 Cuisine Good Food Awards: One Hat

NEW ZEALAND HOSPITALITY AWARDS
2023 Best Destination Award
2022 Finalist: Best Restaurant Award
2019 Supreme Award Winner for New Zealand's Best Hospitality Venue
2019 Best Destination Award
2018 Finalist: Best Bar Alibi Brewer's Lounge
2018 Finalist: Best Restaurant

GLOBAL WEDDING AWARDS
2021-2022 LUXLife Global Wedding Awards: Best Wedding Venue - Auckland Region
2025 LUXLife Global Wedding Awards: Best Wedding Venue - Auckland Region

TRIP ADVISOR
2020-2024 Top 10% Restaurants Worldwide
2020-2024 Traveller's Choice Top 10% Attractions Worldwide
2018-2021 Certificate of Excellence

BREWERS GUILD OF NEW ZEALAND
2021 Champion New Zealand Exhibitor - Alibi Brewing Co.

REAL REVIEW
2018 - 2025 Top 100 Wineries of the Year New Zealand
2018 - 2025 Certificates of Excellence

KEY PEOPLE

LUKE PARKER
General Manager

With two decades of experience in the winery and hospitality industries, Luke is an invaluable member of the Tantalus Estate leadership team. His background in Business Management and International Relations gives him a distinctive edge, fueling his innovative ideas and strategic vision. Luke is not just a leader; he's known for his friendly and approachable demeanor, making it easy for everyone to collaborate and thrive.

CHRIS WARD
Viticulturist

Chris joined Tantalus Estate in 2013 after ten years as Viticulturist at another renowned island vineyard, Stonyridge. With a strong commitment to biodiversity and the property's health, he was instrumental in achieving Sustainable Vineyard and Winery accreditations since the Estate's early days. Chris manages all aspects of vineyard and estate operations, working closely with our Winemaker to develop the distinct Tantalus wine style.

ALEX PEREZ
Head Winemaker

Alex brings a wealth of global winemaking and brewing experience to Tantalus, shaped by his Italian-Spanish heritage and upbringing in Argentina. A qualified food scientist with certifications in wine, microbiology, and viticulture, he has crafted wines across France, Italy, Spain, Germany, Chile, and Argentina. Since joining Tantalus in 2013, Alex has led the design and development of the winery, and now oversees all winemaking and our microbiology lab

AXEL CURTET- LATREILLE
Executive Chef

Born on the Atlantic coast of western France and raised in the French Alps, Axel Curtet-Latreille's culinary style is shaped by a deep love for both the sea and the mountains. After honing his craft in Lyon's luxury brasseries, fine dining restaurants, and French bistros for five years, Axel moved to Waiheke Island in 2017. His passion for foraging and working with seasonal, locally sourced ingredients reflects his commitment to sustainability.

FABIO DI PAOLA
Restaurant Manager

Fabio studied hospitality at the age of 14, at his home in Italy, then through his travels, he worked in many prestigious restaurants around the world including Michellin starred restaurant – The Ledbury in London. Finally settling with us at Tantalus, which he says is the perfect place to sharpen his skills with busy summer volumes and high quality service.