

TANTALUS ROSÉ ESTATE 2019



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www.tantalus.co.nz

WINEMAKING

50% whole bunch pressed and 50% destemmed. Macerated on skins to achieve depth of color and flavor. Cold settling, racked to stainless and inoculated with a selected single strain for a slow fermentation to retain aromatic expression.

HARVEST REPORT

Region: Waiheke Island
Grapes: Cab Sav - Syrah
Brix: 21-22.5

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 30C 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.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	1.2g/l	3.39	7.2g/l

TASTING NOTES

The Tantalus rose 2019 is a concentrated blend presenting notes of white flowers, rose petals and red berries. The palate is generous carrying rhubarb and creamy cherry notes with a twist of dried herbs. A dry mineral finish supported by crisp acidity and a fine grippy texture would match a wide range of dishes, culminating in an exotic bouquet of spices and complexity.

Cellaring Potential: 2019-2021

FOOD PAIRINGS

Sweet and sour pork, Crusted fish and ratatouille a la plancha, Salmon and avocado Maki, Raw beetroot, feta and lentil salad, Moroccan chicken tagine

