

TANTALUS METHODE TRADITIONELLE BRUT NV



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Extended maceration for extraction. Punched down up to 4 times per day. Air pulses. Gentle basket pressing and transferred into French and American oak for 10 months maturation. 3 rackings during élevage. No fining.

VINEYARDS & HARVEST

Region: Hawkes Bay

Grapes: Pinot Noir (65%), Chardonnay (21%), Pinot Meunier (14%)

TECHNICAL ANALYSIS AT BOTTLING

| | | | |
|-----------------|------------------------|------------|-----------------------|
| Alcohol: | Residual Sugar: | pH: | Fining Agents: |
| 12% | 6.5g/l | 3.66 | Milk |

TASTING NOTES

The Tantalus NV Methode Traditionelle offers aromas of chamomile and patisserie pear combined with lifted notes of apple blossom topped with a hint of marzipan. The fine mousse serves up a palate of nectarine and red skinned apple, honeysuckle and brioche. Balanced acidity and a fine textural richness provide a long elegant finish.

FOOD PAIRINGS

Gougères choux pastry, Mascarpone and salmon verrine, Duck rillettes, Classic fish pie, Raspberry frangipane tart

