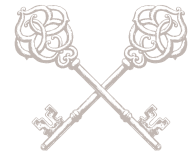


TANTALUS PINOT GRIS ESTATE 2017



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.

Destemmed: 100% whole bunch pressed

Fermentation Vessel: Stainless steel fermenters and french oak barrels

Fermentation: Selected strains

Press: Pneumatic horizontal

Maturation: Stainless steel and french oak. 8 months with lees contact

Fining: Minimal to preserve concentration and texture.

HARVEST REPORT

Region: Waiheke Island

Grapes: Pinot Gris

Brix: 21-22

VINTAGE REPORT

An early spring with warmer than average temperatures brought us a very even bud burst and a solid start to the season. November to mid February was warm and dry with a distinct lack of the usual South westerly winds leading to a good fruit-set which was clearly visible by early December. January heralded veraison and some great early indications of things to come. The fruit was developing nicely with low acids and rich colour development. However, as we approached harvest the Northerly storms came in one after another bringing record rainfall and high humidity. This meant a lot more work for the vineyard team keeping canopies straight and the fruit quick drying in the intermittent sun that followed. Our multiple vineyard sites and a range of aspects, soil types and clones provided us with great potential. .

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	4.8g/l	3.38	5g/l

TASTING NOTES

Tantalus Pinot Gris is akin to the wines of Alsace. Our interpretation, a richly complex wine, with barrel aging and lees stirring, building texture and mouthfeel. The nose exhibits fresh citrus and floral notes with an earthy-smoky character from the new french oak barriques. The palate is full-flavoured with pear, honeysuckle, spice and a hint of brioche. The balanced acidity enhances the expressiveness and a long lingering finish makes the wine easy to pair with a range of rich dishes

Cellaring Potential: 2018-2023

FOOD PAIRINGS

Duck a l'orange, Old-Fashioned Apple Pie, Ginger and garlic sticky, pork belly, Veal scallopini with lemon and capers, Hard pressed rinded cheeses

