

TANTALUS ROSÉ HAWKES BAY 2018



TANTALUS ESTATE

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WINEMAKING

Whole bunch pressed and, following cold settling, racked to stainless and inoculated with a selected single strain for a slow fermentation to retain aromatic expression.

VINEYARDS & HARVEST

Region: Hawkes Bay
Grapes: Pinot Noir

VINTAGE REPORT

A warm, dry, early summer lead to a very hot January and February with record Grower Degree Days (up 16%). A significant rain event in March and 3 weeks of unsettled weather following, rainfall was moderate to low but very high humidity. Not a classic vintage, but the settled weather from early April resulted in some exceptional reds and rose.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining:
13.5%	1.1g/l	3.31	5.7g/l	Milk

TASTING NOTES

Intense aromas of rose petal, strawberry compote, watermelon, and hints of ginger. A generous palate of fresh red berries, pink grapefruit, and Tahitian lime complement the citrus backbone.

Cellaring Potential: 1- 3 years.

FOOD PAIRINGS

Steamed mussels with tomatoes and garlic, Kingfish sashimi with wasabi mayonnaise, Lamb chops with ratatouille, Traditional pad thai, Mediterranean whole roasted red snapper

