

TANTALUS PINOT GRIS ESTATE 2018



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in a vertical basket press and slowly fermented in stainless steel and french oak using a combination of indigenous and selected yeasts. Matured in French oak (33% new) for 8 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Pinot Gris
Brix: 21–22

VINTAGE REPORT

A warm settled spring provided the backdrop and a very hot and dry November and December really set us up for another promising vintage. 24 days over 30C during the growing season and a combined December/January maximum average temperature of 28.6C gave us the heat summation to advance ripening nicely. Veraison was very compressed and passed through in around 2 weeks by Jan 20th instead of the usual 4 weeks. February brought the rains, but due to the constant and meticulous work of our vineyard team the fruit was in great shape. Continuous rounds of canopy detailing kept the fruit hanging freely and quick drying. All of this work paid off as March brought dryer conditions and harvest approached. Selectively picking when the fruit reached optimum condition and many small batch ferments allowing individual attention and precision in the winery. The resultant wines like the vintage are filled with tension and poise. Supple and long they will age well and deliver an ever evolving experience over many years.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	4.1g/l	3.39	5.7g/l

TASTING NOTES

Tantalus Pinot Gris is fresh and full-flavoured, expressing notes of peach, pear, and white flowers. Barrel fermentation with extended lees stirring contribute yeasty, buttery and spicy notes, building texture and harmonious power in the mid-palate. Finishes with an elegant grip and intense length.

Cellaring Potential: 2 - 6 years.

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

