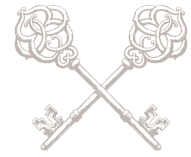


TANTALUS PINOT GRIS ESTATE 2019



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in a vertical basket press and barrel fermented in french oak using a combination of indigenous and selected yeasts. Matured in French oak 225 liters barriques (40% new) for 10 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

HARVEST REPORT

Region: Waiheke Island
Grapes: Pinot Gris

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 and harvest began earlier than usual. All varieties across the vintage period were picked in optimal condition leading to much jubilation in the winery. The resultant wines are showing great concentration, power and elegance.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.4g/l	3.37	5.9g/l

TASTING NOTES

Finding inspiration in the slopes of the Vosges mountains, the Tantalus Pinot Gris 2019 shows the weight and seriousness the Onetangi Valley can achieve. Purity of fruit complemented by barrel fermentation and battonage builds texture and depth. The nose exhibits honey, ripe pears and honeysuckle with an exotic spiciness. The finish echoes with a beguiling delicacy making this wine worthy of aging to reveal its true elegance.

Cellaring Potential: 3 to 7 years

FOOD PAIRINGS

Pork tenderloin and pickled peaches, Onion tart with apples, bacon and comté cheese, Almond-crusted trout with dill, Indian spiced shrimp with raita, Sticky lemon chicken.

