

TANTALUS PINOT NOIR MARLBOROUGH 2018



TANTALUS ESTATE

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VINTAGE REPORT

With perfect December flowering conditions, the hottest January on record and the wettest February by far, vintage 2018 was ripe with challenges. Tropical cyclones in late summer, a sunny but wet March returning to average conditions in April. In the end it was Marlborough's warmest ever growing season and for those who took necessary actions to prevent disease the quality was high. At 313,038 tonnes, the region's growers handled 77.4 per cent of New Zealand's total grape harvest.

Destemmed: 100% whole bunch pressed

Fermentation Vessel: Stainless steel fermenters and french oak barrels

Fermentation: Selected strains

Press: Traditional Basket

Maturation: French oak. 10 months with lees contact

Fining: Minimal to preserve concentration and texture.

VINEYARDS & HARVEST DATE(S)

Region: Awatere Valley, Marlborough

Grapes: Pinot Noir

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Allergens:
13.2%	1g/l	3.62	5.7g/l	Sulphites, Egg

TASTING NOTES

A nose of violets, rose petal, dark cherry and mixed spices. On the palate succulent red berries, warm earth, pipe tobacco, and truffle are balanced by crisp acidity and chewy tannins. The finish is long and multi layered.

FOOD PAIRINGS

Classic rack of lamb, Herb roasted turkey wild mushroom gravy, Poached chicken and vegetables, Coq au vin, Sirloin steak with shallot sauce.

