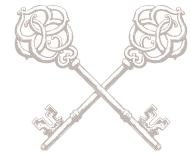


TANTALUS PINOT GRIS MARLBOROUGH 2019



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Extended lees stirring and hint of French oak provide another layer of complexity culminating in a wine of great length and depth. 20% of the wine was barrel fermented and underwent regular lees stirring which imparts a luxurious mouthfeel and a great depth of interest. The remainder was fermented in stainless steel to preserve varietal freshness.

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.

HARVEST REPORT

Region: Marlborough

Grapes: Pinot Gris

VINTAGE REPORT

High sunshine and low rainfall provided the perfect conditions for their grapes, offering the essential ingredients for a standout vintage.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
12.8%	5.2g/l	3.34	6.1g/l	Milk/Sulphites

TASTING NOTES

Expressing sumptuous aromatics of ripe nashi pear, white nectarine and guava interlaced with crushed ginger and a hint of honey suckle. Rich and unctuous in the mouth, it is balanced by a mineral backbone and fresh lively acidity. Extended lees stirring and hint of French oak provide another layer of complexity culminating in a wine of great length and depth.

Cellaring Potential: Enjoy now or over the next 5 years.

FOOD PAIRINGS

Marinated and grilled octopus salad, Battered fish and chips, pasta alle vongole, Risotto primavera, Crab salad with cucumber

