

TANTALUS PINOT NOIR MARLBOROUGH 2018



TANTALUS ESTATE

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WINEMAKING

Fermented in stainless steel open-top fermenters, with selected yeast. Punched down 2 times per day followed by an extended maceration. Gently pressed and transferred into 40% French oak for 10 months maturation. Minimal fining.

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

Region: Awatere Valley, Marlborough
Grapes: Pinot Noir

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining:
13.2%	<1g/l	3.62	5.7g/l	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.

Cellaring Potential: 2 - 6 years.

FOOD PAIRINGS

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

