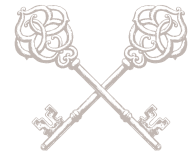


# TANTALUS PINOT GRIS ESTATE 2021



TANTALUS ESTATE

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## 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 litre barriques (33% new) for 12 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

## HARVEST REPORT

Region: Waiheke Island  
Grapes: Pinot Gris  
Harvest date: 7th March 2021

## VINTAGE REPORT

Spring heralded very early this year around the end of August and mild sunny days followed. This encouraged a very early bud burst and early season growth. Flowering was understandably early in the increasingly warm days that followed. The driest October was followed by one of the wettest Novembers. This was a great benefit however as the vineyard was disease free and enabled great berry cell division and resulting development.

Warmer than average pre-flowering to flowering period gave us fruitset 2 weeks ahead of usual. The dry warm weather continued, keeping ripening ahead of schedule. This allowed the fruit to fully develop in the late summer sun attaining perfect ripeness in flavour, tannin and sugar, acid balance. The fruit at harvest was pristine, permitting our small crew to harvest individual parcels in optimum condition. Just when we thought 2020 was a once in 50 year vintage and impossible to beat, it's likely that we did just that.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3g/l	3.35	5.9g/l

## TASTING NOTES

Flatteringly easy to enjoy, this textural Pinot gris projects a linear core following a fine bouquet. Notes of manuka honey infused biscuit and cheesecake, topped with candied green ginger, Tahitian lime blossom and frangipani flowers lead to a complex finish.

Cellaring Potential: 2026-2033

## 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

