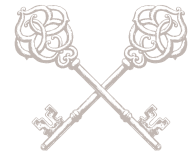


TANTALUS CHARDONNAY

RESERVE, HAWKES BAY 2022



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in a horizontal pneumatic press and slowly fermented in an ovoid concrete vat using a combination of indigenous and selected yeasts. A portion of the wine was fermented and aged in French oak for added complexity. Matured for 18 months with partial malolactic fermentation. The maximised contact with yeast lees ensured an incredibly textural mouthfeel.

VINEYARDS & HARVEST

Region: Hawkes Bay

Grapes: Chardonnay

Harvest dates: 10th & 14th March 2022

VINTAGE REPORT

Following two very dry years, ground water stocks were replenished during quite a wet winter. Spring came early once again with a strong bud burst in late August. The period around flowering was warm, dry and settled with afternoon sea breezes keeping airflow in the canopy moving nicely. The fruit set very well, allowing us to sculpt the vines by removing fruit to create a very balanced crop load. With ground water supplies beginning to diminish the vines stretched out with strong canopy growth keeping the leaf removal team and vine trimmers busy. But, as veraison heralded the dry weather caught up and canopies slowed allowing nets to go on and fruit to ripen beautifully in the late summer sun. The hot, dry weather continued unabated allowing harvest to begin earlier than usual at the start of March.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	<1g/l	3.5	5.9g/l

TASTING NOTES

Slowly evolving over 18 months in an ovoid concrete vat, our richly aromatic and distinctive Reserve Egg Chardonnay was assisted by the rotation of the earth and the ever-moving convection currents. This maximised contact with our house yeast lees ensuring an incredible mouthfeel and texture. The nose displays white flowers, apricots, and lemon zest. The palate is soft and creamy, paying great respect to the fruit's purity and ripeness. Its linear, fresh acidity is complemented by a hint of French oak, adding subtle notes of spice and toast, volume and length.

Cellaring Potential: 5-8 years.

FOOD PAIRINGS

Cooked oysters with burnt butter, Creamy garlic scallops, Crispy skin John Dory, Warm goat's cheese salad, Lemon poppy seed cake.

