

TANTALUS ROSÉ ESTATE 2023



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www.tantalus.co.nz

WINEMAKING

85% whole bunch pressed and 15% destemmed. Macerated on skins with special enzymes to achieve depth of colour and flavour. Cold settled, racked without fining to a stainless steel tank, then inoculated with a selected single yeast strain for a slow fermentation to retain aromatic expression. 30% of the juice was wild fermented in French oak barrels and aged with regular bâtonnage for an extra layer of complexity.

VINTAGE REPORT

This vintage we took a hands-on approach of careful preparedness throughout the year. A wetland at the heart of our 6-hectare vineyard helped with drainage during the major weather events as it does year round. We regularly adjusted the processes to keep pace with the weather. Canopies were green thinned, kept upright and our overall aim was to keep fruit weight in balance with canopy, and the ever-changing conditions. When it came to harvest, we were very selective with fruit, which we fermented in small batches to give ultimate quality control.

As a result of our meticulous viticulture in the vineyards, we are very pleased with the quality of the fruit this year, we relish the excitement of a challenging vintage. It motivates us to be more creative and innovative in the lab as well as the resultant winemaking. This Rose is a stunning example and is truly a testament to what can be achieved even in the face of adversity - We salute you Gabrielle.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	3.8 g/l	3.49	7.25 g/l

TASTING NOTES

The Tantalus Rose 2023 offers a vibrant profile of succulent red berries. Its deep coral hue, reminiscent of Waiheke Island summer sunsets, reflects its extended skin maceration. Subtle hints of rose petals, exotic spices and a tannic structure, aided by judicious use of French oak. Capturing the essence of Onetangi's unique terroir, its natural acidity and mineral undertones add depth. This wine unveils a complex floral and perfumed bouquet, captivating and ideal for sharing during memorable celebrations.

FOOD PAIRINGS

Chicken Satay-Style Noodle Salad, Mediterranean Sole, Fennel Spaghetti, Vegetable Fried Rice, Cajun Shrimp.

