

TANTALUS PINOT GRIS ESTATE 2023



TANTALUS ESTATE

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WINEMAKING

Whole bunch pressed in a vertical basket press and barrel fermented on high solids in French oak using a combination of indigenous and selected yeasts. Matured in French oak 225 litre barriques (33% new) for 18 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

HARVEST REPORT

Region: Waiheke Island

Grapes: Pinot Gris

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.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	3.6g/l	3.37	6.1g/l

TASTING NOTES

This textured pinot gris presents enticing aromas of wildflower honey, biscuit and lime blossom. Barrel aged with regular lees stirring, it offers a creamy mouthfeel balanced by vibrant acidity. Buttery, yeasty notes and hints of French oak contribute to a complex bouquet, culminating in an elegant, lingering finish.

FOOD PAIRINGS

Pork tenderloin and pickled peaches, Onion tart with apples, bacon and comté cheese, Almond-crusted trout with dill, Indian spiced shrimp with raita, Sticky lemon chicken.

