

TANTALUS PINOT NOIR MARLBOROUGH 2020



TANTALUS ESTATE

www.tantalus.co.nz

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% new 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

HARVEST REPORT

Region:	Awatere Valley, Marlborough
Grapes:	Pinot Noir

VINTAGE REPORT

A mild spring allowed the vines to escape frost free, while good ground moisture led to an early flowering. The last significant rain was on the 18th of December with only 21mm between then and the end of harvest, the lowest total rainfall on record for this period in 79 years! Temperatures in January and February were more moderate than 2019, which alleviated some of the effects of drought. The dry weather and above average Growing Degree Days lead to clean, perfectly ripe fruit.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
13%	1g/l	3.65	6.7g/l	Egg

TASTING NOTES

The Tantalus Marlborough Pinot Noir sings of black magic rose petals, darjeeling tea, blueberry, and sweet allspice on the nose. The palate is full and ripe, with cherry, boysenberry, wild thyme, and a hint of pipe tobacco and smoke tapering slowly into the ether. Silky tannins and a long, lasting finish.

Cellaring Potential: 2-6 years

FOOD PAIRINGS

Seared duck breast with cherry and port reduction, Coq Au Vin, Chanterelle Risotto, Roast Cornish hen with sage butter, Baked Camembert with berry compote.

ORIGIN OF THE NAME

A Tantalus is a small wooden cabinet that contains two or three decanters of precious wine, for which there is a lock and key. The Tantalus prevents unauthorised people from opening the cabinet and drinking its contents, while allowing the bottles' beauty to be on display. With a key to our Tantalus wines, one obtains access to the secrets of the treasures held within.

