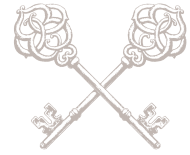


TANTALUS PINOT GRIS MARLBOROUGH 2019



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in a horizontal membrane press and slowly fermented in stainless steel and 20% french oak using a selected strains of yeast. Matured for 6 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

VINEYARDS & HARVEST

Region: Marlborough
Grapes: Pinot Gris

VINTAGE REPORT

High sunshine and low rainfall provided the perfect conditions for their grapes, offering the essential ingredients for a standout vintage.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
12.8%	5.2g/l	3.34	6.1g/l	Milk

TASTING NOTES

Expressing sumptuous aromatics of ripe nashi pear, white nectarine and guava interlaced with crushed ginger and a hint of honey suckle. Rich and unctuous in the mouth, it is balanced by a mineral backbone and fresh lively acidity. Extended lees stirring and hint of French oak provide another layer of complexity culminating in a wine of great length and depth.

Cellaring Potential: 1 - 5 years.

FOOD PAIRINGS

Marinated and grilled octopus salad, Battered fish and chips, pasta alle vongole, Risotto primavera, Crab salad with cucumber

