



# TANTALUS CHARDONNAY RESERVE, HAWKES BAY 2017

TANTALUS ESTATE

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## 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 10 months with partial malolactic fermentation. The maximized contact with yeast lees ensured an incredibly textural mouthfeel.

## VINEYARDS & HARVEST

Region: Hawkes Bay  
Grapes: Chardonnay

## VINTAGE REPORT

A remarkable season. A moderate spring with low frost risk and generally good flowering leading to an extremely dry and warm summer, recording above average temperatures in January and February before rainy weather came late Feb followed by humid conditions with heavy rainfall from March to May. The early varieties are fantastic with Chardonnay an impressive stand-out.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12.5%	1.5g/l	3.31	7.1g/l

## TASTING NOTES

The nose displays florals and stone fruit complemented by subtle nuance of oak. Palate is full of fresh acidity and gives way to a complex mineral and wet schist finish, extremely ethereal.

Cellaring Potential: 2-5 years.

## FOOD PAIRINGS

Lemon butter scallops, Freshly shucked oysters, Honey baked snapper, Goat's cheese pasta salad with toasted almonds, Classic sole meunière

## AWARDS & ACCOLADES

5 Stars - 95 Points - Bob Campbell

Aged for ten months in an egg-shaped concrete vessel that is designed to give the wine greater contact with the yeast lees, adding both complexity and texture. The wine certainly has a pleasing weight and mouth-filling richness with peach, stone fruit, ginger, toasted nut, hazelnut, vanilla, spice and anise flavours supported by tangy acidity.

– Bob Campbell (March 2019)

