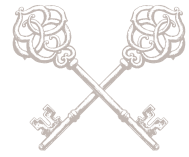


TANTALUS PINOT GRIS WAIHEKE ISLAND 2025



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Grapes were whole-bunch pressed oxidatively in a vertical basket press, then barrel fermented on high solids in French oak using a combination of indigenous and selected yeasts. Matured in the same 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
Harvest: 100% hand harvested
Dates: 10th March, 2025
Brix: 24.2
Production: 35 hl/ha

VINTAGE REPORT

The 2025 vintage at Tantalus Estate stands as a benchmark season, characterized by prolonged, sun-drenched summer conditions that delivered good yields and exceptional fruit quality. A warm, dry spring ensured a stable flowering and successful fruit set, while a hot, humidity-free summer provided ideal ripening conditions with virtually no disease pressure. This heat accumulation allowed our late-ripening varietals like Cabernet and Syrah to reach full maturity, resulting in wines of immense power, structure, and cellaring potential. The season concluded with a leisurely harvest under "Indian Summer" skies from late February to April, allowing us to pick pristine fruit at optimal physiological ripeness.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
14%	3.1g/l	3.43	5.8g/l	Milk/Sulphites

TASTING NOTES

A radiant expression from the sun drenched Onetangi valley, our Pinot Gris presents a luminous golden hue. Its aromatic bouquet unfolds with notes of ripe nashi pear, juicy stone fruit, and a delicate hint of honeysuckle, underscored by a subtle ginger spice. The palate is rich and textured, offering a harmonious balance of fruit sweetness and refreshing acidity, leading to a long, mineral-driven finish, perfect for savoring on its own or pairing with a range of savoury treats.

FOOD PAIRINGS

Buttermilk Fried Chicken or Grilled Line Caught Leigh Snapper with a Mango Salsa.

