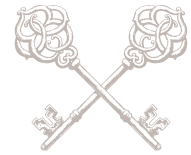


TANTALUS PINOT GRIS WAIHEKE 2024



TANTALUS ESTATE

www.tantalus.co.nz

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 (40% new) for 18 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

Destemmed: 100% whole bunch pressed

Fermentation Vessel: Stainless steel fermenters and french oak barrels

Fermentation: Indigenous and selected strains

Press: Traditional Basket

Maturation: French oak. 18 months with lees contact

Fining: Minimal to preserve concentration and texture

HARVEST REPORT

Region: Waiheke

Grapes: Pinot Gris

Harvest Date: 12 March 2024

VINTAGE REPORT

The 2024 vintage has secured its place in the record books as a landmark year for the Onetangi Valley. Following a summer of seemingly never-ending sunshine, the El Niño-driven season delivered fruit of incredible depth, flavor, and color. While the small yield was the only downside, the light cropping levels resulted in a spectacular concentration.

The perfect weather gave our team the luxury of time, allowing each parcel to be hand-picked at its absolute peak. Harvest wrapped up on the 17th of April with the final Cabernet Sauvignon and Syrah arriving in the cellar in pristine condition. The 2024 vintage promises age worthy wines marked by concentration, richness and incredible length. Quantities are very limited.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	3.2g/l	3.39	6.15g/l

TASTING NOTES

Our Pinot Gris opens with vibrant aromas of ripe pear and white peach, underscored by notes of frangipani and jasmine. On the palate, expect a luscious texture with flavors of honeyed stone fruit and candied ginger. The battonage in French oak adds depth and complexity, finishing with a gentle minerality.

Cellaring Potential: Enjoy now or over the next 5 years.

FOOD PAIRINGS

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

