

TANTALUS ROSÉ HAWKES BAY 2018



TANTALUS ESTATE

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VINTAGE REPORT

A warm, dry, early summer lead to a very hot January and February with record Grower Degree Days (up 16%). A significant rain event in March and 3 weeks of unsettled weather following, rainfall was moderate to low but very high humidity. Not a classic vintage, but the settled weather from early April resulted in some exceptional reds and rose.

HARVEST REPORT

Region: Hawkes Bay

Grapes: Pinot Noir

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Allergens:
13.5%	1.1g/l	3.31	5.7g/l	Sulphites, Milk

TASTING NOTES

Intense aromas of rose petal, strawberry compote, watermelon, and hints of ginger. A generous palate of fresh red berries, pink grapefruit, and Tahitian lime complement the citrus backbone.

FOOD PAIRINGS

Steamed mussels with tomatoes and garlic, Kingfish sashimi with wasabi mayonnaise, Lamb chops with ratatouille, Traditional pad thai, Mediterranean whole roasted red snapper

