

TANTALUS RESERVE CHARDONNAY HAWKES BAY 2018



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 with regular battonage 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, Bridge Pa
Grapes: Chardonnay
Harvest: 20th-28th March 2018

VINTAGE REPORT

2018 was one of the warmest seasons on record in Hawke's Bay with heat accumulation 15% above the long term average. Rainfall was below average, but falls during the critical harvest period presented some challenges and careful fruit selection was rewarded. Fortunately due to the warm, very dry summer, a lot of the good work was done and the fruit was harvested in clean condition with good flavour ripeness and gentle acidity, producing well balanced, moderate alcohol wines.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13%	1.8g/l	3.37	6.9g/l

TASTING NOTES

Harmonious and elegant, this medium bodied Chardonnay balances rich texture with lively freshness. The palate opens with lime oil, preserved lemons and juicy green apple followed by ripe Anjou pear, nectarine and white peach delivering an unctuous palate. Subtle undertones of honeysuckle, lightly roasted nuts and brioche lead to a finish that lingers with notes of ginger, spices and beeswax. A wine of unique character, complexity and versatile with a persistent finish

Cellaring Potential: 2020 - 2026

FOOD PAIRINGS

Vietnamese Fresh Spring Rolls, White Fish Terrine with Salmon Roe and Dill, Rabbit Pate
Campagne, Garlic Brandy Prawns, Veal Blanquette

