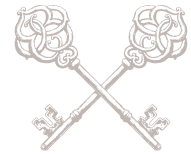


TANTALUS MÉTHODE TRADITIONNELLE BRUT NV



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunched pressed and slowly fermented following the traditional method developed in the french region of Champagne. A smooth malolactic fermentation followed and the young wines were blended with several reserve wines, some going back to 2007, which adds depth and huge complexity. Tiraged in February 2015 and disgorged in May 2020, totaling 5 years on lees which created crystal ultra-premium bubbles and added a creamy texture.

VINEYARDS & HARVEST

Region: Hawkes Bay

Grapes: Pinot Noir (65%), Chardonnay (21%), Pinot Meunier (14%)

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	Fining Agents:
12%	6.5g/l	3.66	Milk

TASTING NOTES

The Tantalus NV Methode Traditionnelle offers aromas of chamomile and patisserie pear combined with lifted notes of apple blossom topped with a hint of marzipan. The fine mousse serves up a palate of nectarine and red skinned apple, honeysuckle and brioche. Balanced acidity and a fine textural richness provide a long elegant finish.

FOOD PAIRINGS

Gougères choux pastry, Mascarpone and salmon verrine, Duck rillettes, Classic fish pie, Raspberry frangipane tart

