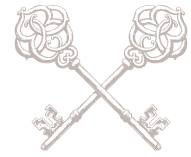


TANTALUS PINOT NOIR MARLBOROUGH 2021



TANTALUS ESTATE

www.tantalus.co.nz

VINTAGE REPORT

Late spring frosts and some challenging weather during flowering resulted in reduced crop levels across the region. These moderate crops combined with warm settled weather throughout the mid to later stages of the growing season provided perfect conditions to deliver pristine fruit, and earlier than we have ever experienced. The clear, warm days continued right through March enabling us to pick small parcels of perfectly ripe fruit at our leisure without any pressure from the elements.

WINEMAKING

The grapes were destemmed and crushed with 3% stem retention for a subtle enrichment of tannins and layers of spice and black tea. After three days of cold soaking, the must was transferred to open top fermenters, warmed and inoculated with yeast which we carefully selected from fermentations in the Burgundy region of France. The fermenters were hand plunged twice a day and then held for extended maceration at end of primary fermentation. Malo was initiated before being gently pressed and finished in barrel. Elevation was conducted in 40% French oak barrels for added complexity. Finally, the individual parcels were graded and assembled before blending and bottling.

VINEYARDS & GRAPES

Region: Awatere Valley, Marlborough

Grapes: Pinot Noir

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.2%	<1g/l	3.64	6.8g/l

TASTING NOTES

The Tantalus Marlborough Pinot Noir exudes aromas of wild blackberry, Earl Grey tea and rose petals. The palate is full and ripe, with rhubarb crumble, bright cherry, cola and warm cedar. Wonderfully balanced by crisp acidity, silky tannins and a long, lingering finish.

FOOD PAIRINGS

Classic rack of lamb, herb roasted turkey wild mushroom gravy, poached chicken and vegetables, coq au vin, sirloin steak with shallot sauce.

