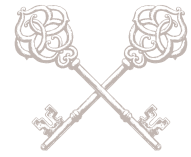


# TANTALUS PINOT GRIS ESTATE 2020



TANTALUS ESTATE

[www.tantalus.co.nz](http://www.tantalus.co.nz)

## WINEMAKING

Whole bunch pressed in a vertical basket press and barrel fermented in French oak using a combination of indigenous and selected yeasts. Matured in French oak 225 litre barriques (40% new) for 12 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

## HARVEST REPORT

Region: Waiheke Island  
Grapes: Pinot Gris

## VINTAGE REPORT

Warm settled weather in spring provided an early bud burst and an early compressed flowering and resultant fruit set. Canopies were meticulously nurtured with laterals thinned by hand. After fruitset we followed up by detailed leaf removal around the fruit zone allowing the fruit to make the most of the abundant sunshine. December and January were some of the driest months on record assisting veraison to begin at least 10 days earlier than usual. There was a meagre 243mm of rainfall in the growing season; the driest in 10 years. This, coupled with warm summer days, cool nights and light maritime breezes, helped to produce wines that are rich, ripe, opulent and refined.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.7/l	3.39	5.5g/l

## TASTING NOTES

This is a traditional eastern French style of Pinot Gris that showcases the flair and capability of the variety. Barrel aged with frequent lees stirring, this wine presents a voluptuous body and notes of freshly baked pastry, complementing the spice from the French oak. Nuances of ripe pear, nectarine and lemon peel keeps this style fresh and balanced. A true example of our winery block fruit.

Cellaring Potential: 3 to 10 years

## FOOD PAIRINGS

Sticky ginger soy glazed chicken, roasted cauliflower and chickpea coconut curry, crispy prawn tacos with coriander mayo, raclette cheese with cured meat, or pecan pie.

