

# TANTALUS SAUVIGNON BLANC MARLBOROUGH 2020



TANTALUS ESTATE

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## WINEMAKING

Carefully pressed with precise skin contact time and extracting about 650L/t, no adjustments of acid or sugar had to be made to the juice that was fermented with its natural solids with a *prise de mousse* special yeast. Following a slow and cool ferment at 12C in stainless steel with brilliant aroma development, the wine was racked minimizing the air contact, fined, filtered and bottled with minimal sulfur to preserve the freshness and aromatic longevity.

## HARVEST REPORT

Region: Awatere Valley, Marlborough  
Dates: 5th April 2020 in the cool of the morning  
Grapes: Sauvignon Blanc

## VINTAGE REPORT

A mild spring allowed the vines to escape frost free, while good ground moisture led to an early flowering. The last significant rain was on the 18th of December with only 21mm between then and the end of harvest, the lowest total rainfall on record for this period for 79 years!. Temperatures in January and February were more moderate than 2019, which alleviated some of the effects of drought. The dry weather and above average Growing Degree Days lead to clean, perfectly ripe fruit.

## TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:	Fining Agents:
13%	4.3g/l	3.12	7.3g/l	Milk

## TASTING NOTES

Powerful, tropical aromatics blend seamlessly with Tahitian lime and and frangipani flowers. A balanced and lively palate, freshly textured with a long mineral finish.

## FOOD PAIRINGS

Spanish garlic king prawns, Deep-fried sesame chilli salted squid, Pork chilli coconut and gapi salad with roasted shallots, Raspberry and goat cheese salad, Thai green chicken curry.

