

TANTALUS SAUVIGNON BLANC MARLBOROUGH 2018



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Tantalus Sauvignon Blanc represents the best of Marlborough. Sourced entirely from the Awatere Valley, ensuring vibrance and complexity in every sip. Fermented in stainless steel to maintain freshness and vibrancy.

HARVEST REPORT

Region: Awatere Valley, Marlborough

Grapes: Sauvignon Blanc

VINTAGE REPORT

With perfect December flowering conditions, the hottest January on record and the wettest February by far, vintage 2018 was ripe with challenges. Tropical cyclones in late summer, a sunny but wet March returning to average conditions in April. In the end it was Marlborough's warmest ever growing season and for those who took necessary actions to prevent disease the quality was high. At 313,038 tonnes, the region's growers handled 77.4 per cent of New Zealand's total grape harvest.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.1g/l	3.24	7.1g/l

TASTING NOTES

Hints of snow pea pods and white daisies, passionfruit and tropical fruit aromatics. The palate presents good balance between acidity, palate weight and fruitiness with touches of grapefruit, granny smith apple and fresh lime.

FOOD PAIRINGS

Salmon and sorrel sauce, King prawns with ginger and spring onions, Scallop carpaccio with basil, coriander, mint and lime, Crostini with goat's cheese and feijoa jam, Green chilli and lime snapper

