

TANTALUS SAUVIGNON BLANC

MARLBOROUGH 2018



TANTALUS ESTATE

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WINEMAKING

Picked in the cool of the morning as individual vineyard blocks and kept separate until final blending. The grapes were quickly pressed to retain the hallmark fresh fruit aromas. A long cool ferment in stainless steel vats followed for the clarified portion, with 10% cloudy juice being fermented in used oak barrels to add texture and complexity. Aged for a further 5 months until harmonious, the individual parcels were graded and blended. Finally the finished wine was filtered to remove any sediment and bottled under screw cap to retain its fruitful freshness.

VINEYARDS & HARVEST

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.

Cellaring Potential: 2 - 3 years.

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

