

# TANTALUS SAUVIGNON BLANC MARLBOROUGH 2019



TANTALUS ESTATE

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## WINEMAKING

Whole bunch pressed and, following cold settling, racked to stainless and 20 % french oak. Inoculated with a selected single strain for a slow fermentation to retain freshness and varietal expression. The barrel portion was lees stirred and added a creamy texture to the blend.

## VINEYARDS & HARVEST

Region: Awatere Valley, Marlborough

Grapes: Sauvignon Blanc

## VINTAGE REPORT

High sunshine and low rainfall provided the perfect conditions for their grapes, offering the essential ingredients for a standout vintage.

## TECHNICAL ANALYSIS AT BOTTLING

|          |                 |      |        |                |
|----------|-----------------|------|--------|----------------|
| Alcohol: | Residual Sugar: | pH:  | TA:    | Fining:        |
| 13%      | 3.6g/l          | 3.14 | 6.6g/l | Milk/Sulphites |

## TASTING NOTES

Intense aromas of yuzu, citrus blossom mixed with pungent tropical aromatics. The palate is fresh and mouth-watering, with notes of grapefruit, guava and passion fruit.

Cellaring Potential: 1- 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

