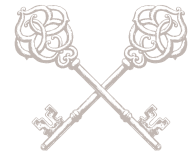


TANTALUS SAUVIGNON BLANC MARLBOROUGH 2024



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed and cold settled, then racked in equal portions to stainless steel and french oak. Inoculated with a selected single yeast strain for a slow cold fermentation to retain freshness and varietal expression. The barrel portion regularly underwent battonage which has added great mouthfeel and complexity to the blend.

HARVEST REPORT

Region: Awatere Valley, Marlborough
Dates: 27th March 2024 in the cool of the morning
Grapes: Sauvignon Blanc - 21.5 brix at harvest

VINTAGE REPORT

Mother Nature smiled upon Marlborough this year, bestowing us with one of the smallest and most serene vintages in recent memory. With sunny, settled conditions, we could abandon the usual obsessive weather-watching and allow the grapes to ripen leisurely on the vines, reaching their peak flavor naturally. The season began with low winter rainfall and cooler temperatures during flowering, resulting in a significantly reduced fruit set. Sauvignon blanc yields were down by 20-30% across the region. Summer saw warm, windy El Nino conditions persist, with only 161mm of rainfall from September to March, making it the driest season in 94 years. Despite the low yields, the pristine fruit has produced wines of exceptional quality, boasting beautifully ripe flavors of great intensity. We are incredibly excited about the caliber of this vintage and have no doubt that 2024 will be remembered as one of Marlborough's finest.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
12%	1.6g/l	3.18	7.1g/l

TASTING NOTES

The Tantalus 2024 Sauvignon Blanc hails from the renowned Awatere Valley in the heart of Marlborough. Hints of snow pea pods and white daisies accent the passionfruit pungent tropical fruit aromas. The palate is well balanced with touches of orange zest, granny smith apple and fresh lime. A hint of oak and leesey complexity bring it all together harmoniously.

FOOD PAIRINGS

Veal chops with braised kale, lemon and olive oil, Scallop carpaccio with spring onions, Hapuku and citrus tartare, White wine chicken and portobello sauce, Goat's cheese and watercress quiche.

