

TANTALUS SAUVIGNON BLANC MARLBOROUGH 2019



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

The Tantalus Sauvignon Blanc represents the best of Marlborough. Sourced entirely from the renowned Awatere Valley, ensuring vibrance and complexity in every sip. 20% of the wine was barrel fermented and underwent regular lees stirring which imparts a luxurious mouthfeel and a great depth of interest. The remainder was fermented in stainless steel to preserve varietal freshness.

HARVEST REPORT

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

<i>Alcohol:</i> 13%	<i>Residual Sugar:</i> 3.6g/l	<i>pH:</i> 3.14	<i>TA:</i> 6.6g/l	<i>Fining Agents:</i> Milk/Sulphites
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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.

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

