

TANTALUS CACHETTE

RESERVE 2021



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in our vertical basket and fermented on high solids in a concrete egg using a combination of indigenous and selected house yeasts. Matured in French oak (40% new) from carefully curated barrels from Saint Romain, Burgundy for 12 months with methodical battonage. Bottled under ultra-premium 1by1 natural cork.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Chardonnay
Harvest: 100% hand harvest

VINTAGE REPORT

Spring heralded very early this year around the end of August and mild sunny days followed. This encouraged a very early bud burst and early season growth. Flowering was understandably early in the increasingly warm days that followed. The driest October was followed by one of the wettest Novembers. This was a great benefit however as the vineyard was disease free and enabled great berry cell division and resulting development. Warmer than average pre-flowering to flowering period gave us fruitset 2 weeks ahead of usual. The dry warm weather continued, keeping ripening ahead of schedule. This allowed the fruit to fully develop in the late summer sun attaining perfect ripeness in flavour, tannin and sugar, acid balance. The fruit at harvest was pristine, permitting our small crew to harvest individual parcels in optimum condition. Just when we thought 2020 was a once in 50 year vintage and impossible to beat, it's likely that we did just that.

TECHNICAL ANALYSIS AT BOTTLING

| | | | |
|----------|-----------------|------|--------|
| Alcohol: | Residual Sugar: | pH: | TA: |
| 13.5% | 2.9g/l | 3.41 | 6.1g/l |

TASTING NOTES

Fine and elegant, our Chardonnay balances a creamy texture with a complex saline under current. Layered aromas and flavours of citrus flowers and lemon curd meld with a base of brioche, nutmeg and baking spices. A harmonious and seamless mouthfeel lingers long with a sophisticated, expansive finish.

Cellaring Potential: 2029-2034

FOOD PAIRINGS

Pumpkin and parmesan arancinis, Garlic herb butter roast chicken, Brown butter risotto with lobster, Pappardelle with candied chestnuts and quail eggs, Caviar

ORIGIN OF THE NAME

A Tantalus is a small wooden cabinet that contains two or three decanters of precious wine, for which there is a lock and key, and takes its name from the unsatisfied temptations of an ancient character of Greek mythology. The Tantalus prevents unauthorised people from opening the cabinet and drinking its contents, while allowing the bottles' beauty to be on display. With a key to our Tantalus wines, one obtains access to the secrets of the treasures held within. All our reserve wines have names referring to the origins of Tantalus... A cachette is a hiding place and a reference to the joys of playing hide and seek as a child. Seek out your friends to enjoy a glass of our "Cachette" together.

