

TANTALUS CACHETTE RESERVE 2016



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Fermented in stainless steel open-top fermenters, with indigenous and selected yeasts. Extended maceration for extraction. Punched down up to 4 times per day. Gentle basket pressing and transferred into mostly new French oak for 12 months maturation. 4 rackings during *élevage*. No fining.

Destemmed: No. 100% whole bunch pressed

Fermentation Vessel: French oak barrels

Fermentation: Combination of indigenous and selected strains. 50% MLF

Press: Pneumatic horizontal press

Maturation: French oak 40% new. 10 months on lees with regular stirring

Fining: Minimal to retain concentration and texture

VINTAGE REPORT

A dry winter made pruning enjoyable and as such we were finished in record time. Late August brought with it a wet spell which replenished ground moisture prior to the season. Buddburst was nearly 2 weeks ahead of normal, starting as usual in the Chardonnay in early September. A settled spring brought with it a good fruit set, the odd Southwesterly kept the crop loads in check. Dry warm weather through to mid January set us up with some very healthy fruit. The season did a bit of an about face in February and turned wetter and cooler than we are used to. The majority of the work had already been done as we guided the crop to harvest by strategically hanging out individual parcels to gain optimum ripeness. The resultant wines are rich and plush with great presence and length.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
14%	3.3g/l	3.4	5.2g/l

TASTING NOTES

Fine and elegant, the 2018 Cachette exudes aromas of citrus blossom and ripe stone fruit. The palate is full and rich, with notes of truffle, hazelnut and vanilla. Malolactic fermentation and maturation in french oak with regular lees stirring builds texture and depth showing pastry dough and spices that complement the natural acidity. Cellar for 3-5 years.

Cellaring Potential: 2017-2023

FOOD PAIRINGS

Cheese soufflé, Creamy chicken Vol-au-Vent, Crayfish tails with garlic butter, Smoked fish pie, 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.

AWARDS & ACCOLADES

4.5 Stars - 93 Points - Bob Campbell

90 points - Cameron Douglas

Rich, flavoursome chardonnay with plenty of weight and a creamy texture. A generous wine with peach, honey and grapefruit flavours plus a seasoning of nutty yeast lees and spicy oak. Quite a traditional style with a nod in the direction of big and buttery.

- Bob Campbell (April 2017)

An almost sweet bouquet with a distinctive aroma of new oak and ripe fruit with white and yellow peach then some baked citrus and brown baking spices. Bold and intense palate with a rich and creamy texture; flavours of burnt butter and vanilla oak laced with wood spice. Full-bodied, youthful and dry with some no holds barred moments. Fruit flavours from the nose return maintaining intensity and drive. A wine needing some cellar time to find its happy place. Best from 2019 through 2026.

- Cameron Douglas (May 2018)

