

TANTALUS CACHETTE RESERVE 2017



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed and fermented in French oak using a combination of indigenous and selected yeasts. Matured in French oak (30% new) for 8 months. Fined with bentonite and isinglass.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Chardonnay
Harvest: 100% hand harvest
Brix: 22
Production: 32hl/ha. Single vineyard

VINTAGE REPORT

An early spring with warmer than average temperatures brought us a very even bud burst and good fruit set. A series of northerly storms brought above average rainfall and high humidity, creating plenty of challenges in the vineyards, however the overall heat summation was well above our yearly average providing ripe and concentrated fruit.

TECHNICAL ANALYSIS AT BOTTLING

| | | | | |
|-----------------|------------------------|------------|------------|-------------------|
| Alcohol: | Residual Sugar: | pH: | TA: | Allergens: |
| 13.5% | 3.3g/l | 3.37 | 6.2g/l | Isinglass (Fish) |

TASTING NOTES

Sophisticated notes of peach, cashew and lemon curd on the nose. The Cachette possesses a pronounced mid palate overflowing with concentrated stone fruits. The finish is long and ever evolving with savoury sweet layers from the extended oak ageing and generous lees contact. Densely structured, this Chardonnay integrates volume and character with balanced acidity and freshness.

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

5 star - Michael Cooper 2018

4 stars (18+/20) - Raymond Chan

5 Stars - 96 Points - Bob Campbell

Already delicious, the refined, weighty 2017 vintage (5*) is a Chardonnay, estate-grown at Onetangi and barrel-aged for 10 months. Light lemon/green, with a fragrant, biscuity bouquet, it is mouthfilling and well-rounded, with concentrated, ripe, citrusy, peachy flavours, finely integrated oak and excellent structure and harmony. Still youthful, it's well worth cellaring to 2020+.

- Michael Cooper (Sept 2018)



AWARDS & ACCOLADES CONT.

Bright, light golden-hued yellow colour with slight green tints, lighter on the rim. The nose is full and deeply concentrated with soft and dense aromas of savoury yellow stonefruits and citrus fruit melded with complexing mealy notes with a little creamy barrel-ferment and dusty, nutty oak. This has very good presence and depth. Medium-full bodied, the palate has rich and softly juicy, succulent flavours of ripe, savoury yellow stonefruits and citrus fruit harmoniously layered with complex mealy nuances along with a little creamy barrel-ferment and nutty oak. The fruit has richness, depth and presence, and flows smoothly along a light phenolic line accompanied by fresh, lacy acidity, leading to a long, dry finish of nutty oak. This is a softly rich and fulsome Chardonnay with savoury and juicy stonefruit and citrus fruit, along with a soft layer of mealy, creamy and nutty complexities on a smooth, weighty palate with some power. Match with pork and veal dishes over the next 4 years. Clones 15, 95 and Mendoza fully barrel-fermented, 30% by indigenous yeasts to 13.5% alc., the wine aged 10 months in 30% new oak, undergoing batonnage with two-thirds MLF. 18.0+/20 Sep 2018 RRP \$70.00.

- Raymond Chan (Sept 2018)