

TANTALUS CACHETTE RESERVE 2018



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.

Destemmed: No. 100% whole bunch pressed

Fermentation Vessel: French oak barrels.

Fermentation: Combination of indigenous and selected strains. 40% MLF

Press: Traditional Basket

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

Fining: Minimal to retain concentration and texture

VINEYARDS & HARVEST

Region: Waiheke Island

Grapes: Chardonnay

Harvest: 100% hand harvest

Brix: 22

Production: 32hl/ha. Single vineyard

VINTAGE REPORT

A warm settled spring provided the backdrop and a very hot and dry November and December really set us up for another promising vintage. 24 days over 30C during the growing season and a combined December/January maximum average temperature of 28.6C gave us the heat summation to advance ripening nicely. Veraison was very compressed and passed through in around 2 weeks by Jan 20th instead of the usual 4 weeks. February brought the rains, but due to the constant and meticulous work of our vineyard team the fruit was in great shape. Continuous rounds of canopy detailing kept the fruit hanging freely and quick drying. All of this work paid off as March brought dryer conditions and harvest approached. Selectively picking when the fruit reached optimum condition and many small batch ferments allowing individual attention and precision in the winery. The resultant wines like the vintage are filled with tension and poise. Supple and long they will age well and deliver an ever evolving experience over many years.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.4g/l	3.31	5.4g/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: 2019-2026

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.

