

TANTALUS CACHETTE

RESERVE 2019



TANTALUS ESTATE

www.tantalus.co.nz

WINEMAKING

Whole bunch pressed in a vertical basket press and slowly fermented in French oak using a combination of indigenous and selected yeasts with sequential inoculations. Matured in 225 liters barriques (40% new) for 10 months with partial malolactic fermentation. Regular battonage and minimal fining to retain concentration and texture.

VINEYARDS & HARVEST

Region: Waiheke Island
Grapes: Chardonnay
Harvest: 100% hand harvest
Date: 22nd March 2019

VINTAGE REPORT

Warm breezy days, calm nights and the odd refreshing shower were the hallmarks of spring this growing season. This allowed an abundant fruit-set which our team then set about sculpting into perfect balance. Summer was kind with lots of sunshine, above average daytime temperatures and 22 days over 30C during the growing season. Free draining North facing sites allowed us to capture all that sun while shedding the little rain that fell. The beautifully separated bunches ripened fully and harvest began earlier than usual. All varieties across the vintage period were picked in optimal condition leading to much jubilation in the winery. The resultant wines are showing great concentration, power and elegance even at this very early stage. Wines approachable in their youth but destined to age for decades.

TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.1g/l	3.35	5.25g/l

TASTING NOTES

From the first hint of an intense yet elegant nose, spring aromatics of wild flowers, lemon peel and fresh thyme, bringing this Chardonnay alive. Charming tropical characters, highlighting nuances of papaya, turmeric and a luscious mid-palate of blood orange. The 10 months spent in oak barriques helped to develop the distinct character of fresh honey and baked pecan crumble underlined with a hint of pine smoke. Layers of intricacy and freshness makes this an excitingly bold Reserve Chardonnay

Cellaring Potential: 2020-2027

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.

