

# TANTALUS ESTATE

## CACHETTE

### RESERVE 2020



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[www.tantalus.co.nz](http://www.tantalus.co.nz)

#### WINEMAKING

Whole bunches were very slowly pressed in a vertical basket with no sulphur added. Racked to premium oak, with staves from the prestigious Tronçais forest. Fermented by a combination of indigenous and selected yeasts and bacteria with sequential inoculations. Matured in 225 litre barriques (40% new) for twelve months with partial malolactic fermentation. Regular bâtonnage and minimal fining to retain concentration and texture.

#### VINEYARDS & HARVEST DATES

Region: Waiheke Island  
Grapes: Chardonnay  
Harvest: 100% hand harvest  
Dates: 15th March - 16th March 2020  
Brix: 23.1  
Production: 35hl/ha.

#### VINTAGE REPORT

Warm settled weather in spring provided an early bud burst and a compressed flowering and resultant fruit-set. Canopies were meticulously nurtured with laterals thinned by hand. After fruit-set we followed up with detailed leaf removal around the fruit zone, allowing the fruit to make the most of the abundant sunshine. December and January were some of the driest months on record, assisting with veraison to begin at least ten days earlier than usual. There was a meagre 243mm of rainfall in the growing season, the driest in ten years. This coupled with warm summer days, cool nights, and light maritime breezes helped to provide wines which are rich, ripe, opulent yet refined.

#### TECHNICAL ANALYSIS AT BOTTLING

Alcohol:	Residual Sugar:	pH:	TA:
13.5%	3.4g/l	3.37	5.23g/l

#### TASTING NOTES

Rich and opulent, this traditionally styled chardonnay presents plenty of weight and texture. Deeply concentrated, showing ripe yellow stone fruits, citrus blossom, and layers of nutty complexity. Judicious use of superior french oak and generous lees contact for a full twelve months bring savoury lusciousness, integrating volume and character.

Cellaring Potential: 2021 - 2028

#### FOOD PAIRINGS

Brown butter seared scallops with sunchoke purée, grilled summer vegetables with hollandaise, puff pastry smoked salmon and dill crème fraîche, baked Camembert with wildflower honey.

#### 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. 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 of our reserve wines have names referring to the origins of Tantalus... a 'cachette' is a hiding place, 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.

