



NAGAMBIE LAKES

**TAHBILK**

EST-1860



2010 '1927 VINES' MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	7.2 g/l
pH:	2.82
ALCOHOL:	11.5% v/v

2010 '1927 VINES' MARSANNE AWARDS	2		2		1		1	
TAHBILK '1927 VINES' MARSANNE AWARDS	22		56		56		65	

VINTAGE 2010

A lack of solid rain through the winter and spring of 2009 meant that the subsoils remained dry. Good falls in the catchment areas however meant that water allocations were higher than normal allowing frequent irrigation, ensuring the vines were not water stressed during flowering and fruit set. Frequent but light rain at the start of summer allowed good vine growth despite the lack of subsoil moisture reserves. Picking started in late February and continued at a steady pace notwithstanding storms, hail and flash flooding in early March with 100ml of rain in two days. Strong winds and cool weather followed ensuring the fruit remained disease free. The whites from 2010 showed good flavours and the reds are very promising indeed, particularly Shiraz and Cabernet Sauvignon.

ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is blessed with significant older vineyard plantings. These limited release wines are produced from the Estate's 1927 Marsanne vines – some of the oldest in the world. The fruit is harvested early at high natural acid levels, no chemicals are added and the juice becomes fully oxidised and then the clean juice is fermented at 11-15 C. The resultant wine is 'water' white, with high acid and flavourless. The wine is bottled and then the magic happens. The beauty of making the wine this way is that it develops in the bottle very slowly and has long term cellaring potential. Commencing with the inaugural Trophy and Gold Medal winning 1998 vintage, Tahbilk '1927 Vines' Marsanne releases have impressed Wine Show judges and connoisseurs around the world building an enviable reputation as wines of great character and complexity.

TASTING NOTES

"Penetrating aromas of lemon juice, olive oil and honeysuckle define the nose of this release, that then lead to a fresh and breathtakingly clean palate of lime and citrus notes with hints of ginger spice all wrapped in a crunchy, mineral-like acidity. A wine for the ages that stands wonderfully expressively now and will equally over an extended period of cellaring. Drink Now to 2030+"

*Alister Purbrick*

**Alister Purbrick** ~ Fourth Generation  
CEO and Winemaker

Tahbilk Pty Ltd PO Box 130 Nagambie 3608 Australia P: 03-5794 2555 F: 03-5794 2360 E: admin@tahbilk.com.au W: www.tahbilk.com.au