



NAGAMBIE LAKES

TAHBILK

EST-1860



2017 RIESLING

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Riesling
MATURATION:	Stainless Steel
ACID:	6.8 g/l
pH:	2.94
ALCOHOL:	12.5% v/v

TOTAL RIESLING AWARDS



VINTAGE 2017

After many years of dry winters we received average to above average rains through the 2016 winter and spring. The grapevines responded, growing vivid green canopies and setting good crop levels. A temperamental spring saw up and down temperatures and there were many 'Four seasons in a day' events, and warmish rainy days. The latter caused anxiety for our vineyard managers, with the potential for mildew to develop. However good management and diligent monitoring allowed us to keep the vineyard disease free. Summer seemed transient but we did have three balmy weeks through March with ripening continuing at a steady pace. The fine, albeit slightly cooler, weather lingered on in April and harvest continued steadily with very few issues but thankful that the weather did hold. Vintage 2017 will be remembered as having a traditional late start with the very even and steady ripening resulting in distinct varietal flavours with bright fruit and elegant, fine structures.

ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is located in the premium central Victorian region of Nagambie Lakes. There are some nine hectares of Riesling under vine on the Estate with plantings dating back to 1975 and Tahbilk's familiarity with the varietal is second only to that of Marsanne. when it comes to Estate white varietals. Wines produced over time are distinguished by their pronounced bouquet and elegance with wonderful flavour and finesse. Highly regarded on the National Wine Show Circuit, Tahbilk Riesling shows an equal propensity to Marsanne to develop added richness, character and complexity with time in the cellar.

TASTING NOTE

"True to the style of our Estate Riesling releases, this 2017 vintage exhibits juicy lemon/lime and lifted floral aromas that lead to a similarly styled palate where a taut acidity deliciously refreshes. It is this acid backbone that will support the development of further richness and texture out to 2024/2026."

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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