



NAGAMBIE LAKES

TAHBILK

EST-1860



2018 MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.3 g/l
pH:	3.18
ALCOHOL:	12.0% v/v

TOTAL MARSANNE AWARDS

25



97



163



370



VINTAGE 2018

The 2018 growing season was dry and warm and perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. The vines loved the favourable weather, growing large, healthy canopies and setting good bunch numbers – ideal for optimal yields. Vineyard operations focused on trimming to maintain a balanced canopy, and irrigation to ensure the vines had adequate water and nutrients. Vintage started early February and progressed very smoothly and although it remained warm, cooler nights kept a lid on sugar accumulation so that ripening progression was close to perfect. 2018 promises to be a very good year, the whites have clear varietal definition and crisp fruit flavours, and the reds are bright and varietal, with concentration and depth.

ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is located in the premium central Victorian viticultural region of Nagambie Lakes. One of the world's rarest grape varieties, with its origins in the Northern Rhone and Hermitage regions of France, Tahbilk's history with Marsanne can be traced back to the 1860's when White Hermitage cuttings were sourced from 'St Huberts' Vineyard in Victoria's Yarra Valley. The grape in fact was Marsanne and although none of these original plantings have survived, the Estate has the world's largest single holding of the varietal and produces Marsanne from vines established in 1927, which are amongst the oldest in the world.

TASTING NOTE

"This latest in a very, very long line of Estate Marsanne releases carries grapefruit zest and citrus floral aromas to a decidedly lively, mineral palate of pear, Granny Smith apple and lemon/lime fruits. Dedicated cellaring will be repaid with the development of lovely honeyed, toast and citrus characters. Enjoy now to 2028/2030"

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

A MEMBER OF AUSTRALIA'S



FIRST FAMILIES OF WINE

