



NAGAMBIE LAKES

TAHBILK

EST-1860



2017 GRENACHE MOURVÈDRE ROSÉ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Grenache 90% Mourvèdre 10%
MATURATION:	Stainless Steel
ACID:	6.9 g/l
pH:	2.94
ALCOHOL:	13.5% v/v



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, Tahbilk is located in the premium central Victorian viticultural region of Nagambie Lakes. Purchased by Reginald Purbrick in 1925, five generations of the Purbrick family have been actively involved in Tahbilk bringing a tradition of pride, hard work and a love of good wine to their unique heritage of being the oldest family owned winery and vineyard in Victoria. Drawing on Estate plantings of Grenache and Mourvedre the fruit is picked early to retain freshness and delicacy, with the grapes crushed and pressed with as little oxygen contact as possible to preserve the fresh fruit characters. A technique favoured in Provence is then used to increase texture and mouthfeel, by mixing the cold juice (including the pulp and solids) with nitrogen gas briefly each day over four days. The wine is then racked to produce clear juice and fermented with a specific Rose yeast at 10/14 degrees for 2 weeks prior to being filtered and bottled

TASTING NOTE

"A deliciously dry and piquant Rosé that complements the easy enjoyment of the Australian lifestyle. Lifted and spicy with delicate cherry, musk and raspberry Grenache fruits, the Mourvèdre adding flesh and savoury/gamey nuances, this is a wine to be thoroughly enjoyed as a current vintage release.

Enjoy Now to 2019/2020"

Alister Purbrick – Fourth Generation
CEO and Winemaker

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