



NAGAMBIE LAKES

TAHBILK

EST-1860



2017 PINOT GRIS

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Pinot Gris
MATURATION:	Stainless Steel
ACID:	6.5 g/l
pH:	3.42
ALCOHOL:	13.0% 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 with the Estate 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.

The most recent addition to the Estate's white varietal plantings, Tahbilk has 3.4 hectares of Pinot Gris under vine.

Looking to the French style with this and future releases, the grapes are harvested later and riper with wines showing texture, complexity and palate weight.

TASTING NOTE

"This inaugural Pinot Gris release from our Estate plantings of the varietal offers intense and lifted spice and D'Anjou pear characters alongside floral/honeysuckle notes with hints of musk and stone fruits, all wrapped in a clean and crunchy, flinty acidity. A wonderful match to pan-fried salmon or seared scallops. Delicious now and out to 2020/2022."

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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