



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2018 GRENACHE MOURVÈDRE ROSÉ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Grenache 60% Mourvèdre 40%
MATURATION:	Stainless Steel
ACID:	6.0 g/l
pH:	3.59
ALCOHOL:	12.5% v/v



TOTAL GRENACHE MOURVÈDRE ROSÉ AWARDS  
(Since 2017 inaugural release)



### 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, 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

“Looking to deliver an equally exciting Estate Grenache Mourvèdre Rosé to last year’s inaugural release, the winemaking team have blended 60% Grenache and 40% Mourvèdre to arrive at a fresh, mouth-wateringly dry wine of immediate enjoyment. Bright and appealing red berry fruits sit alongside tantalisingly savoury nuances in a light-hearted package that will surprise with its unexpected depth of character. Enjoy Now to 2020/2021”

Alister Purbrick ~ Fourth Generation  
CEO and Winemaker

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