



NAGAMBIE LAKES

TAHBILK

EST-1860



2009 MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	7.0 g/l
pH:	3.00
ALCOHOL:	13.0% v/v

2009 MARSANNE AWARDS	3		6		17			
TOTAL MARSANNE AWARDS	36		108		157		362	



VINTAGE 2009

Poor rainfall in winter and early spring was followed by good rains in late November. The weather was hot and dry in October but the vines looked very healthy with vibrant leaf colour. Prudent irrigation saw a good budburst and followed with uniform set. The weather continued to be cool to mild until mid-January when we suffered through a record heatwave and the State recorded its highest ever temperature. On February 7th Victoria experienced its most devastating bushfires since the 1930's with the Estate fortunately not directly affected. After the heatwave the weather cooled to typical autumn conditions with initial grape maturity tests promising early ripeness and picking started two weeks earlier than normal. Yields were well down on estimates, over 30% in most cases, with the whites showing typical crisp flavours and the reds good 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 still has the world's largest single holding of the varietal and some of the oldest Marsanne vines in the world established in 1927. Given the rich complexity that comes with time in the bottle, small quantities of Marsanne from each vintage are set aside and carefully cellared at Tahbilk prior to their re-release.

TASTING NOTES

An expressive 'Museum Release' Marsanne with toast and spice bottle-aged characters, some honeyed notes and a full bodied citrus and peach fruits palate; the finish is mineral edged and deliciously juicy. Additional cellaring will add further complexity and character. Drink Now to 2019/2021"

Alister Purbrick, CEO and Winemaker

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