



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2017 CABERNET SAUVIGNON

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Cabernet Sauvignon
MATURATION:	18 months in both large and small predominantly French oak barrels
ACID:	6.4 g/l
pH:	3.50
ALCOHOL:	14.0% v/v

TAHBILK CABERNET SAUVIGNON AWARDS

4



16



84



### 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. Tahbilk has some 28 hectares of Estate Cabernet Sauvignon, the oldest vines dating back to 1949. Crafted with a commitment to traditional wine making values, fermentation takes place in original open vats over 155 years old, with maturation then in similarly aged large French oak prior to bottling. Smaller predominantly French oak barrels are also used, with the wine from these blended back during the final filtering and bottling. Tahbilk Cabernet Sauvignon releases have shown consistently over time considerable richness and character and are considered by many experts to be the best Estate red for long-term cellarage.

### TASTING NOTE

"Distinctive cassis, dark plum and mulberry varietal fruits are nuanced with Asian 5 spice, mint and touches of mocha. Deliciously approachable now, a ripe tannic grip lends support for extended development to 2035/2040."

**Alister Purbrick** ~ Fourth Generation  
CEO and Winemaker

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