



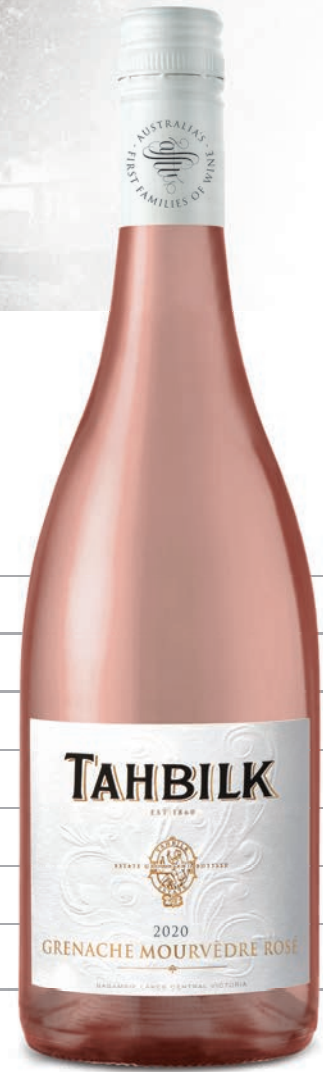
NAGAMBIE LAKES

TAHBILK



2020 GRENACHE MOURVÈDRE ROSÉ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Grenache 49% Mourvèdre 46% Shiraz 5%
MATURATION:	Stainless Steel
ACID:	6.60 g/l
pH:	3.25
ALCOHOL:	12.0% v/v



TOTAL GRENACHE MOURVÈDRE ROSÉ AWARDS
(Since 2017 inaugural release)



VINTAGE 2020

There are few Australians who will forget the 2019/2020 summer as bushfires burnt across the Eastern seaboard after a dry winter and spring. Thankfully there were no fires in central Victoria, and although it was smoky at times in Nagambie Lakes, Tahbilk fruit was not affected by smoke taint.

The dry winter and spring had our vineyard staff diligently monitoring soil moisture and irrigating when necessary. January and February saw temperatures fluctuating from blazing hot 40 degrees plus days to very mild 20-degree days. Initially the very hot days seemed to slow the ripening but, similar to recent vintages, we commenced picking in early February.

The unforgiving season continued through harvest, with tropical storms resulting in weekly rainfall that, whilst irritating to the Vineyard and Winery crews, was not enough to significantly impact yields or initiate disease.

All varieties came in with excellent colour and flavour and 2020 will be a vintage of very good whites and terrific reds – not unusual for a dry season.

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

“For this 2020 release the winemaking team have blended in a decent splash of Shiraz alongside Estate Grenache and Mourvedre to deliver a bright and appealing aromatic musk, spice and red berry fruits Rosé that sits purposefully on the deliciously dry and savoury side of the fence. Lively acidity on the finish only enhances its enjoyment which will be at its best when young and fresh.”

Alister Purbrick ~ Fourth Generation
CEO and Winemaker