



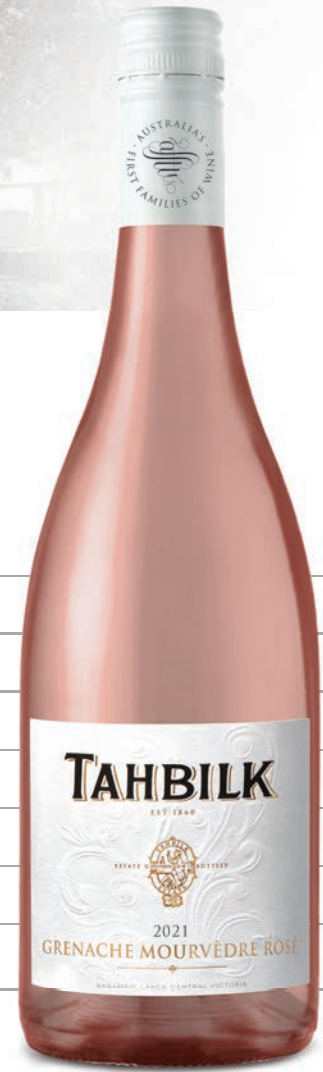
NAGAMBIE LAKES

# TAHBILK



## 2021 GRENACHE MOURVÈDRE ROSÉ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Grenache 51% Mourvèdre 49%
MATURATION:	Stainless Steel
ACID:	6.10 g/l
pH:	3.33
ALCOHOL:	13.0% v/v



TOTAL GRENACHE MOURVÈDRE ROSÉ AWARDS  
(Since 2017 inaugural release)



### VINTAGE 2021

La Nina had a major influence on the 2020/21 growing season. Tahbilk experienced good rainfall post 2020 vintage, and regular rainfall through the year. Notwithstanding the challenges this presented for the vineyard team, who worked diligently to get their sprays on as required, the frequent rain days ensured the vineyards looked healthy and vibrant, with no disease or growth issues. The effects of La Nina contributed to a cool to warm, but not hot summer, which meant a slow and steady ripening. By mid-March we'd picked all of the whites with all very promising – Marsanne in particular. We'd also picked some reds by mid-March, mostly for Rosé, however daily light showers that followed had us all nervously waiting for the rain to stop so we could start picking the reds in earnest. The rain did stop and, after a lull in ripening, the reds jumped in sugar and the Winery staff were flat out keeping up with the picking. For a vintage that looked touch and go quite a few times, 2021 will be rated a very good, to potentially stellar, vintage.

### 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

"A commingling of Grenache and Mourvèdre by the winemaking team has delivered yet another stylish, savoury and dry Rosé in what has become a recognisable and sought-after Estate release. Lifted and spicy with vibrant red berry, musk and cherry fruits that sit deliciously on a lively finish graced with fresh grape acidity. Early enjoyment is the mantra here."

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