



NAGAMBIE LAKES

# TAHBILK



## NV 'COUESLANT' SPARKLING CHARDONNAY/PINOT NOIR

WINE REGION:	Central Victoria
FRUIT SOURCE:	Goulburn Valley/Strathbogie Ranges
GRAPE VARIETY:	Chardonnay 76% Pinot Noir 24%
MATURATION:	Stainless Steel (on yeast lees)
ACID:	5.8 g/l
SUGAR:	9.5 g/l
pH:	3.35
ALCOHOL:	12.5% v/v



### ABOUT THE WINE

Established in 1860, and purchased by my family in 1925, the Tahbilk story is rich with individuals who have had an influence on its telling.

There are a few though whose impact on the Estate, through their particular contribution, has been of greater significance and one of those is Francois Coueslant.

Winemaker and manager from 1877 to 1886, he was described in the 'Australasian' at the time as "a practical vigneron from France, but a gentleman of progressive ideas, ever ready to adopt new and improved methods of working."

It was his adoption of progressive ideas that led to what has been described as Tahbilk's early 'Golden Age'. Coueslant is credited with adding 'Chateau' to Tahbilk – a moniker

that held until the year 2000, was responsible for the construction of our iconic Tower and led the fight against the vine louse phylloxera when it appeared on the Estate in 1870 - accountable at the time for decimating, amongst others, the vineyards of France and colonial Victoria.

It seemed entirely appropriate then that we recognise what has been an enduring influence at Tahbilk with his naming of this prestige sparkling release.

Fermented in stainless steel and then aged and stirred on yeast lees, rich and full-flavoured fruit from our own Goulburn Valley vineyards has been finessed with parcels of cool-climate Strathbogie Ranges Chardonnay and Pinot Noir to deliver an elegant and stylish release worthy of the Coueslant moniker.

### TASTING NOTE

Offering a diverse array of subtle peach and melon flavours, red berry and savoury notes, all wrapped in a refreshingly crisp minerality with a background yeasty/biscuity complexity from its secondary fermentation; enjoy this premium sparkling as an aperitif or with freshly shucked oysters.

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