



NAGAMBIE LAKES

TAHBILK

EST 1860



2017 SHIRAZ

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| WINE REGION: | Nagambie Lakes |
| FRUIT SOURCE: | Tahbilk Estate |
| GRAPE VARIETY: | Shiraz |
| MATURATION: | 18 months in both large and small predominantly French oak barrels |
| ACID: | 6.5 g/l |
| pH: | 3.43 |
| ALCOHOL: | 13.5% v/v |

TAHBILK SHIRAZ AWARDS

5



19



117



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 Shiraz is sourced from nearly 30 hectares of vines planted at various times from the 1930s through the early 2000s.

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.

The resultant releases are noted as being fruit-driven wines of much flavour and substance, proven over the years to develop added character when cellared.

TASTING NOTE

"Varietally expressive with ample plum and blackberry fruits, there is a warm earth and spicy savouriness that immediately appeals with a backbone of fine, sinewy tannins to see an extended cellaring potential out to 2030 plus."

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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