



NAGAMBIE LAKES

TAHBILK

EST-1860



2018 CHARDONNAY

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Chardonnay
MATURATION:	Eight months on yeast lees in a combination of new and older French oak barrels
ACID:	6.60 g/l
pH:	3.48
ALCOHOL:	13.0% v/v

TOTAL CHARDONNAY AWARDS

1



7



24



144



VINTAGE 2018

The 2018 growing season was dry and warm and perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. The vines loved the favourable weather, growing large, healthy canopies and setting good bunch numbers – ideal for optimal yields.

Vineyard operations focused on trimming to maintain a balanced canopy, and irrigation to ensure the vines had adequate water and nutrients.

Vintage started early February and progressed very smoothly and although it remained warm, cooler nights kept a lid on sugar accumulation so that ripening progression was close to perfect.

2018 promises to be a very good year, the whites have clear varietal definition and crisp fruit flavours, and the reds are bright and varietal, with concentration and depth.

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.

The first extensive plantings of Chardonnay took place on the Estate in 1979, although there are scattered vines identified as the varietal in a 'fruit salad' vineyard block that dates back to 1927. 1988 was the first commercial vintage to be released and Chardonnay is the only of the Tahbilk whites to spend extended time in oak prior to bottling.

TASTING NOTE

"The only Tahbilk white to spend time in oak, a mix of new and older French oak barrels contributes a toasty, mixed nuts and spice character to our 2018 vintage Chardonnay, playing a perfect supporting role to its honeydew melon and tropical fruit aromas and flavours.

A true-to-Estate acid line refreshes on the finish to complete a truly elegant and sophisticated release offering much enjoyment now and with further complexity to be realised with time in the cellar out to 2024/2026"

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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