

NAGAMBIE LAKES

TAHBILK

EST. 1860

2021 SHIRAZ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Shiraz
MATURATION:	18 months in a mix of new and older French and American oak hogsheads and larger format casks.
ACID:	6.6 g/l
pH:	3.49
ALCOHOL:	14.0% v/v

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.

Jo Nash
General Manager & Chief Winemaker

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

"Drawing on Tahbilk's traditional red winemaking practices, that includes fermentation in open oak vats followed by maturation in a mix of large aged and smaller new oak barrels, this Estate Shiraz from the stellar 2021 vintage sets a high bar for richness and complexity. Bright and expressive spice and savoury notes swirl deliciously through a deeply flavoured dark plum and berry fruits palate supported by supple, chewy tannins. Enjoyment now or cellaring out to 2033/2036 are both very satisfying options."

Alister Purbrick
4th Generation and Winemaker

