



NAGAMBIE LAKES

TAHBILK
EST. 1860



ESTATE GROWN AND BOTTLED

2009 TAHBILK CABERNET SAUVIGNON

Geographical Region:	Nagambie Lakes
Fruit Source:	Estate Grown
Grape Variety:	Cabernet Sauvignon
Maturation:	18 months French Oak
Acid:	6.7 g/l
pH:	3.45
Alcohol:	13.5% v/v

TASTING NOTES:

Tahbilk has some 28 hectares of Cabernet Sauvignon planted on the Estate – the oldest dating back to 1949.

The wine produced from these plantings have consistently shown considerable richness and character over time with Tahbilk Cabernet Sauvignon considered by many experts to be the best Estate red for long-term cellaring.

This wine has been made utilising traditional Tahbilk techniques. It was fermented in open oak vats before maturation in French oak for 18 months prior to bottling.

Aromas of warm red currants, plums and black cherries with hints of mint and Mediterranean herbs. Very crisp and full bodied on the palate, it provides a generous amount of juicy fruit with a medium level of chewy tannins and a long finish.



TAHBILK CABERNET SAUVIGNON AWARDS

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