

NAGAMBIE LAKES

TAHBILK

EST-1860



2016 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:	6.40 g/l
pH:	3.48
ALCOHOL:	13.5% v/v

TOTAL CHARDONNAY AWARDS

1



7



24



142



VINTAGE 2016

Vintage 2016 started dry with only two thirds of the average rainfall for winter recorded, followed by half the usual for September and budburst and then none measurable at all in October. The vineyard managers were watering two weeks before budburst and through to January when a massive thunderstorm dumped 86 mm of rain in just two hours with some parts of the Old Tahbilk vineyards also hit by hail storm damage.

Fortunately cool windy days followed with no mould or other diseases evident.

The harvest itself was 'compressed' with many of the red blocks going through veraison at the same time as the whites, leading to the same amount of grapes being taken in but in a shorter period of time. Despite the early and quick vintage, the flavours were good with crisp and delicate whites and most reds picked at optimum ripeness showing juicy and bright fruit. Overall a good to very good vintage in terms of quality and quantity.

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

"Time on yeast lees in French oak barrels has added lifted cinnamon/spice and toast notes to Tahbilk 2016 Chardonnay, bringing a further flavour dimension to a bright and textural nose and palate of tropical, melon and stone fruit characters.

A lively, and typically Tahbilk, acid line refreshes on an elegant and mouth-watering finish.

Enjoy now and out to 2022/2024."

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

Tahbilk Pty Ltd PO Box 130 Nagambie 3608 Australia P: 03-5794 2555 F: 03-5794 2360 E: admin@tahbilk.com.au W: www.tahbilk.com.au

