



NAGAMBIE LAKES



ESTATE GROWN AND BOTTLED

2009 TAHBILK SHIRAZ

Geographical Region:	Nagambie Lakes
Fruit Source:	Estate Grown
Grape Variety:	Shiraz
Maturation:	18 months French Oak
Acid:	6.8 g/l
pH:	3.46
Alcohol:	13.5% v/v

TASTING NOTES:

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

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

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.

Notes of dried plums, blackberry and black cherry preserves and mulberries over chocolate, aniseed, tar and damp earth. Full bodied in the mouth, it provides firm, tight-knit tannins and a good amount of blackberry and savoury flavours that linger long onto the finish.



TAHBILK SHIRAZ AWARDS

1	
13	
50	