



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2017 MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.4 g/l
pH:	3.12
ALCOHOL:	12.0% v/v

TAHBILK MARSANNE AWARDS

23



94



150



345



### VINTAGE 2017

After many years of dry winters we received average to above average rains through the 2016 winter and spring. The grapevines responded, growing vivid green canopies and setting good crop levels. A temperamental spring saw up and down temperatures and there were many 'Four seasons in a day' events, and warmish rainy days. The latter caused anxiety for our vineyard managers, with the potential for mildew to develop. However good management and diligent monitoring allowed us to keep the vineyard disease free.

Summer seemed transient but we did have three balmy weeks through March with ripening continuing at a steady pace. The fine, albeit slightly cooler, weather lingered on in April and harvest continued steadily with very few issues but thankful that the weather did hold.

Vintage 2017 will be remembered as having a traditional late start with the very even and steady ripening resulting in distinct varietal flavours with bright fruit and elegant, fine structures.

### ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is located in the premium central Victorian viticultural region of Nagambie Lakes.

One of the world's rarest grape varieties, with its origins in the Northern Rhone and Hermitage regions of France, Tahbilk's history with Marsanne can be traced back to the 1860's when White Hermitage cuttings were sourced from 'St Huberts' Vineyard in Victoria's Yarra Valley.

The grape in fact was Marsanne and although none of these original plantings have survived, the Estate has the world's largest single holding of the varietal and produces Marsanne from vines established in 1927, which are amongst the oldest in the world.

### TASTING NOTE

"The long 2017 growing season sees delicious early flavour development with fresh and zesty lemon/lime, pear and guava fruits alongside apple blossom and jasmine aromas.

Juicy and taut with savoury and mineral touches, careful cellaring out to 2024/2026 will realise distinctive marmalade, toast and honeyed notes."

*Alister Purbrick*

**Alister Purbrick** ~ Fourth Generation  
CEO and Winemaker

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