



NAGAMBIE LAKES

TAHBILK

EST-1860



2012 CANE CUT MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	8.4 g/l
pH:	3.46
ALCOHOL:	11.0% v/v

VINTAGE 2012

A mild autumn rolled into the cool of winter, although the lack of rain brought back memories of the dry winters of the drought years. Spring started cool and dry with warm weather and dewy mornings followed by a wet and humid December driven by tropical weather patterns from the north. January on the other hand was very dry and the vineyard managers were irrigating around the clock to keep the delicate feeder roots in the topsoil moist, which factored then into a very early start to the harvest. A few events of tropical weather tested our patience in February but as it dried out through March and April, and autumn continued to cool, the outlook was positive across all varieties. Fruit flavours in the whites were outstanding with excellent varietal expression, and the reds have deep, vibrant colour and intense primary fruit.

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 still 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. Cutting the canes and allowing the fruit to hang prior to harvest concentrates the flavours and sugars, producing a luscious wine when made.

TASTING NOTES

"Richly flavoured this 2012 vintage release offers citrus and honeysuckle aromas on a palate of concentrated marmalade and tropical fruits sweetness, the finish is honeyed but not cloying. Drink Now to 2022/2024."

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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