



NAGAMBIE LAKES

TAHBILK

EST-1860



2013 SHIRAZ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Shiraz
MATURATION:	18 months in French and American oak – 20% new 80% older
ACID:	6.3 g/l
pH:	3.49
ALCOHOL:	14.5% v/v

TAHBILK SHIRAZ AWARDS

5



15



99



VINTAGE 2013

Good early winter rains in 2012 followed the autumn break but it quickly turned dry, with total winter and spring rainfalls finishing well below average. Vineyard managers were irrigating before budburst with the heat continuing through January with Australia's hottest day record broken three days in a row, and bushfires in the eastern States. Harvest began on February 8th, the earliest date since records have been kept, with the continuing warm days (perfect for ripening at around 32 degrees) and warm nights meant all varieties ripened steadily putting pressure on to bring in the fruit at optimum ripeness. Some late rain in February kept the lid on ripening and meant that most of the whites were picked before the reds started in earnest. Overall the wines look remarkably good with crisp flavours in the whites and good fruit concentration in the reds.

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 with the Estate 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. Tahbilk Shiraz is sourced from nearly 30 hectares of vines planted at various times from the 1930s through the early 2000s. Made using traditional Tahbilk techniques; fermentation takes place in 150 year plus open vats, before maturation in French and American oak for 18 months prior to bottling. The resultant releases are noted as being fruit-driven wines of much flavour and substance, proven over the years to develop added character when cellared.

TASTING NOTES

"Aromas of plums, spice and background peppery hints lead to a richly flavoured palate of blackberry, plum and anise fruits. Firm, supportive tannins will hold this release in good stead for further cellaring. Drink Now to 2025+"

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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