



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2013 '1927 VINES' MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.0 g/l
pH:	3.12
ALCOHOL:	11.0% v/v

### 2013 '1927 VINES' MARSANNE AWARDS

6



6



5



### TAHBILK '1927 VINES' MARSANNE AWARDS

24



75



69



76



### 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, and purchased by the Purbrick family in 1925, Tahbilk is blessed with significant older vineyard plantings. These limited release wines are produced from the Estate's 1927 planted Marsanne vines – some of the oldest in the world. The fruit is harvested early at high natural acid levels, no chemicals are added and the juice becomes fully oxidised. The clean juice is then fermented at 11° to 15°C with the resultant wine 'water' white, with high acid and flavourless. The wine is bottled and then the magic happens. "It evolves into a wonderful, textural, mineral wine ... it's a classic ugly duckling to beautiful swan story."

**Alister Purbrick** ~ Winemaker & 4th Generation.

"The beauty of making the wine this way is that it develops in the bottle very slowly and has long term cellaring potential."

### TASTING NOTE

"Six years bottle age prior to release has not diminished the solid framework of steely acidity that supports the mineral, ginger, honeysuckle, lime/citrus and spicy tropical fruits that each present their case on an energetic nose and palate of vivacious purity.

The same solid foundation will also hold this release in good stead for further depth of flavour and additional complexity to develop over an extended cellaring period of 25 years plus."

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

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