



NAGAMBIE LAKES



ESTATE GROWN AND BOTTLED

TAHBILK 2010 CABERNET SAUVIGNON

Geographical Region:	Nagambie Lakes
Fruit Source:	Estate Grown
Grape Variety:	Cabernet Sauvignon
Maturation:	18 months French Oak
Acid:	6.4 g/l
pH:	3.50
Alcohol:	13.5% v/v

TASTING NOTES:

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

Tahbilk has some 28 hectares of Cabernet Sauvignon planted on the Estate with the oldest vines dating back to 1949.

The wine produced from these plantings have consistently shown considerable richness and character over time with Tahbilk Cabernet Sauvignon considered by many experts to be the best Estate red for long-term cellaring.

This release has been made utilising traditional Tahbilk techniques. Fermentation takes place in 150 year old open oak vats, before maturation in French oak for 18 months prior to bottling.

“Deep magenta in colour, the nose and palate show a complex mix of blackberries and truffles combined with mint undertones whilst the finish is long and flavoursome balanced with fine grain tannins. These characters will develop further complexity with extended cellaring.”

Alister Purbrick, CEO and Chief Winemaker



TAHBILK CABERNET SAUVIGNON AWARDS

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