



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2015 CANE CUT MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	8.7 g/l
pH:	3.14
RESIDUAL SUGAR:	157.0 g/l
ALCOHOL:	12.0% v/v



### VINTAGE 2015

Winter started well with average rainfall for June and July and then essentially nothing for August. This rollercoaster rainfall pattern continued through spring and summer with some months above, some below – an unnerving time for our vineyard managers.

Despite these fluctuating environments, with warm, blustery conditions and then forecasts of showers and humidity the vineyards remained healthy and disease free.

Some welcome mid-January rain saw the vineyards looking vibrantly green with open canopies and evenly distributed bunches. The harvest itself came with a rush with one of the earliest starts ever, however, a mid-harvest lull in ripening allowed us to catch up. The reds came in at optimum ripeness with bright and concentrated flavours and the whites – particularly Marsanne and Riesling – are intensely varietal in character.

### 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 NOTE

"This release sees sweet honeysuckle notes alongside two-fruits marmalade and tropical characters embraced by a fresh grape acidity; deliciously honeyed and succulent without being cloying.

Enjoy Now to 2024/2026"

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

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