



NAGAMBIE LAKES

TAHBILK

EST-1860



2017 CHARDONNAY

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Chardonnay
MATURATION:	Eight months on yeast lees in a combination of new and older French oak barrels
ACID:	6.20 g/l
pH:	3.5
ALCOHOL:	12.5% v/v

TOTAL CHARDONNAY AWARDS

1



7



24



143



VINTAGE 2017

After many years of dry winters we received average to above average rains through the 2016 winter and spring. The grapevines responded, growing vivid green canopies and setting good crop levels. A temperamental spring saw up and down temperatures and there were many 'Four seasons in a day' events, and warmish rainy days. The latter caused anxiety for our vineyard managers, with the potential for mildew to develop. However good management and diligent monitoring allowed us to keep the vineyard disease free.

Summer seemed transient but we did have three balmy weeks through March with ripening continuing at a steady pace. The fine, albeit slightly cooler, weather lingered on in April and harvest continued steadily with very few issues but thankful that the weather did hold.

Vintage 2017 will be remembered as having a traditional late start with the very even and steady ripening resulting in distinct varietal flavours with bright fruit and elegant, fine structures.

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 in Tahbilk 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.

The first extensive plantings of Chardonnay took place on the Estate in 1979, although there are scattered vines identified as the varietal in a 'fruit salad' vineyard block that dates back to 1927. 1988 was the first commercial vintage to be released and Chardonnay is the only of the Tahbilk whites to spend extended time in oak prior to bottling.

TASTING NOTE

"Coming from an outstanding vintage for whites from the Estate, time spent in a mix of new and older French oak barrels has added a delicious cashew nut and spice complexity that melds harmoniously with the vivacious melon, citrus and stone fruits.

A decent splash of refreshing grape acidity on the finish completes a most attractive release.

Enjoy now and out to 2023/2025"

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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