



NAGAMBIE LAKES

TAHBILK

EST-1860



2014 CABERNET SAUVIGNON

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Cabernet Sauvignon
MATURATION:	18 months in predominately French oak – 20% new 80% older.
ACID:	6.8 g/l
pH:	3.48
ALCOHOL:	13.5% v/v

TAHBILK CABERNET SAUVIGNON AWARDS



VINTAGE 2014

Similarly to vintage 2013, winter started well – good rain followed the autumn break, with rainfall back to average levels. Spring rainfalls started well but tapered off with vineyard managers irrigating at budburst and onwards. The season looked particularly promising until a late severe frost in mid-October hit delicate young growth in many of our low-lying plains vineyards away from the water and native tree cover of the Tahbilk billabongs. Spring was followed by another very hot, dry summer that resulted in an early start to the harvest with the last of the reds off by the end of March. Despite the hot, dry summer the whites have delicacy, crispness and definite varietal character. The reds show bright primary fruit, with good depth and concentration and distinct individual vineyard characters.

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 has some 28 hectares of Cabernet Sauvignon planted on the Estate with the oldest vines dating back to 1949. Made utilising traditional Tahbilk techniques; fermentation takes place in 150 year old open vats, before maturation in predominately French oak for 18 months prior to bottling. Tahbilk Cabernet Sauvignon releases have consistently shown considerable richness and character over time and are considered by many experts to be the best Estate red for long-term cellerage.

TASTING NOTES

“Ripe blackcurrant, savoury and minty notes define a varietally expressive wine, finishing with fine-grained tannins that will provide the foundation for added complexity to develop over time. Drink Now to 2024/2029.”

Alister Purbrick – Fourth Generation CEO and Winemaker

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