

# TAHBILK

EST. 1860



## 2019 OLD BLOCK VINES | PREMIUM CABERNET BDX BLEND

### VINTAGE 2019

2019 was the hottest summer on record, exacerbated by a dry winter and early spring. November and December were then tropical in comparison – higher temperatures and 50% more rainfall than the long-term average. This weather pattern saw terrific canopy growth, with the frequent rains turning the vineyards a vivid green. The predictions of a warm and drier than normal summer, eventuated after Christmas. The January average of 35 was 5 degrees hotter than 'normal' with February temperatures just a fraction above average. The heat was relentless, and there was no useful rainfall for the month so it remained very dry.

Despite this the fruit didn't ripen as rapidly as anticipated, and we started vintage relatively late on February 19th. Ripening continued to be steady even though the hot days and warm nights continued, which allowed us to bring in fruit at optimum ripeness and without a rush. And the end result? Yields for Whites were down on expectations, but quality was good. The Reds fared better yield wise, and have bright fresh fruit, depth of flavour, and rich, full palates.

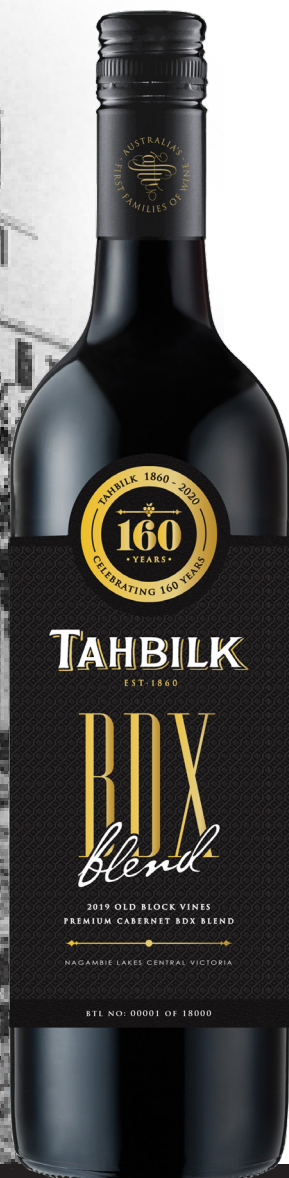
Alister Purbrick ~ Fourth Generation  
CEO and Winemaker

### ABOUT THE WINE

The story of Tahbilk begins with the land and the river. The place tabilk-tabilk means 'place of many waterholes' in the language of the indigenous Taungurung people; which perfectly describes the landscape. Established in 1860, Tahbilk is the oldest family owned winery and vineyard in Victoria. Purchased by my great-great grandfather Reginald Purbrick in 1925, five generations of my family continue to bring a tradition of pride, hard work and a love of good wine to our unique heritage. Released to commemorate Tahbilk's 160th birthday, we have looked to our extensive older vine plantings of Cabernet Sauvignon, Merlot and Cabernet Franc to put a distinctive Australian spin on the traditional blending of the three.

### TASTING NOTE

A premium and limited one-off release, aromas of cassis and plum fruits with violet and spice hints are reflected onto a generous palate where they are joined by dark berries, fine grained tannins and cedar oak flavours. Crafted for those who appreciate a serious wine for current enjoyment or further cellaring, fine grained tannins are evident rather than intrusive and will provide the support for added complexity to develop over a further eight to ten years.



WINE REGION: Nagambie Lakes

FRUIT SOURCE: Tahbilk Estate

GRAPE VARIETY: Cabernet Sauvignon 59% | Merlot 26% | Cabernet Franc 15%

MATURATION: 12 months | 50% new French & American oak | Balance older oak

ACID: 6.4 g/l

pH: 3.46

ALCOHOL: 14.0% v/v

