



NAGAMBIE LAKES

# TAHBILK

EST-1860



## 2013 'MUSEUM RELEASE' MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	8.4 g/l
pH:	3.44
ALCOHOL:	12.5% v/v

2013 MARSANNE AWARDS	1		5		15		21	
TOTAL MARSANNE AWARDS	30		107		185		414	



### VINTAGE 2013

Good early winter rains in 2012 followed the autumn break but it quickly turned dry, with total winter and spring rainfalls finishing well below average. Vineyard managers were irrigating before budburst with the heat continuing through January with Australia's hottest day record broken three days in a row, and bushfires in the eastern States. Harvest began on February 8th, the earliest date since records have been kept, with the continuing warm days (perfect for ripening at around 32 degrees) and warm nights meant all varieties ripened steadily putting pressure on to bring in the fruit at optimum ripeness. Some late rain in February kept the lid on ripening and meant that most of the whites were picked before the reds started in earnest. Overall the wines look remarkably good with crisp flavours in the whites and good fruit concentration in the reds.

### 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 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.

### TASTING NOTE

"Held back to allow the complexity that comes with age to begin to shine, lifted honeysuckle and toasty notes on the nose are the first indicators that this is most definitely an aged Tahbilk Marsanne. A rich and honeyed palate brimming with lemon citrus fruits and chalky, mineral acidity confirms it. There is more development to come out to 2025/2027."

**Alister Purbrick**  
4th Generation & Winemaker

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