



NAGAMBIE LAKES

TAHBILK

EST-1860



2014 SHIRAZ

| | |
|----------------|---|
| WINE REGION: | Nagambie Lakes |
| FRUIT SOURCE: | Tahbilk Estate |
| GRAPE VARIETY: | Shiraz |
| MATURATION: | 18 months in French and American oak – 5% new 95% older |
| ACID: | 7.0 g/l |
| pH: | 3.48 |
| ALCOHOL: | 14.0% v/v |

TAHBILK SHIRAZ AWARDS

5



17



107



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 Shiraz is sourced from nearly 30 hectares of vines planted at various times from the 1930s through the early 2000s. Made using traditional Tahbilk techniques; fermentation takes place in 150 year plus open vats, before maturation in French and American oak for 18 months prior to bottling. The resultant releases are noted as being fruit-driven wines of much flavour and substance, proven over the years to develop added character when cellared.

TASTING NOTES

“This 2014 vintage Tahbilk Shiraz conveys lifted plum and dark fruits with background savoury, pepper and warm earthy notes; finishing with a backbone of fine, sinewy tannins that will support and see the development of further character with extended cellaring. Drink Now to 2024/2026”

Alister Purbrick

Alister Purbrick – Fourth Generation CEO and Winemaker

Tahbilk Pty Ltd PO Box 130 Nagambie 3608 Australia P: 03-5794 2555 F: 03-5794 2360 E: admin@tahbilk.com.au W: www.tahbilk.com.au

