



NAGAMBIE LAKES

TAHBILK



2018 SHIRAZ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Shiraz
MATURATION:	18 months in both large and small predominantly French oak barrels
ACID:	6.5 g/l
pH:	3.59
ALCOHOL:	14.0% v/v

TAHBILK SHIRAZ AWARDS	5		19		121	
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VINTAGE 2018

The 2018 growing season was dry and warm and perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. The vines loved the favourable weather, growing large, healthy canopies and setting good bunch numbers – ideal for optimal yields. Vineyard operations focused on trimming to maintain a balanced canopy, and irrigation to ensure the vines had adequate water and nutrients. Vintage started early February and progressed very smoothly and although it remained warm, cooler nights kept a lid on sugar accumulation so that ripening progression was close to perfect. 2018 promises to be a very good year, the whites have clear varietal definition and crisp fruit flavours, and the reds are bright and varietal, with concentration and depth.

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. Crafted with a commitment to traditional wine making values, fermentation takes place in original open vats over 155 years old, with maturation then in similarly aged large French oak prior to bottling. Smaller predominantly French oak barrels are also used, with the wine from these blended back during the final filtering and 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 NOTE

“Bright and varietal this 2018 Shiraz presents generous dark berry fruits that sit most appealingly alongside a potpourri of savoury spices with dashes of white pepper, all nestled warmly under a blanket of ripe tannins that will support extended cellaring out to 2033/2035.”

Alister Purbrick ~ Fourth Generation
CEO and Winemaker