



NAGAMBIE LAKES

TAHBILK



2019 CHARDONNAY

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Chardonnay
MATURATION:	Eight months on yeast lees in a combination of new and older French oak barrels
ACID:	6.40 g/l
pH:	3.45
ALCOHOL:	12.5% v/v

TOTAL CHARDONNAY AWARDS 1  7  24  144 



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.

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 in Tahbilk 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. The first extensive plantings of Chardonnay took place on the Estate in 1979, although there are scattered vines identified as the varietal in a 'fruit salad' vineyard block that dates back to 1927. 1988 was the first commercial vintage to be released and Chardonnay is the only of the Tahbilk whites to spend extended time in oak prior to bottling.

TASTING NOTE

"Planted on the Estate in 1979, in only my second year as head winemaker at Tahbilk, we have consistently looked to oak maturation on yeast lees when crafting our Chardonnay releases and, 40 years on, this 2019 vintage is no exception. Lifted nutty and cinnamon spice notes provide an appealing backdrop to typically Estate melon, citrus and stone-fruit characters with bright acidity gracing a wine of style and refreshment. Further complexity will be realised with mindful cellaring out to 2025/2027."


Alister Purbrick
 4th Generation & Winemaker