

TAHBILK 2012 SHIRAZ

Region:	Nagambie Lakes
Fruit Source:	Estate Grown
Grape Variety:	Shiraz
Maturation:	18 months French Oak
Acid:	6.4 g/l
pH:	3.57
Alcohol:	13.7% v/v

TASTING NOTES:

Tahbilk Shiraz is sourced from nearly 30 hectares of vines planted at various times from the 1930s until the early 2000s.

The resultant Shiraz releases are notes as being fruit-driven wines for much flavour and substance, proven over the years to develop added character when cellared.

This wine has been made using traditional Tahbilk techniques. Fermentation takes place in 150 year old open vats, before maturation in French oak for 18 months prior to bottling.

"Aromas of earth, spice and blackcurrants are evident on a rustic, savoury palate of dark berry and plum fruits with hints of black pepper. Lively tannins support a finish of persistence."

Alister Purbrick 4th Generation, CEO & Chief Winemaker



TAHBILK SHIRAZ AWARDS

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