NAGAMBIE LAKES





2016 RIESLING

WINE REGION:	Nagambie Lakes	
FRUIT SOURCE:	Tahbilk Estate	
GRAPE VARIETY:	Riesling	
MATURATION:	Stainless Steel	6
ACID:	6.6 g/l	TAHBILK
pH:	3.18	
ALCOHOL:	13.0% v/v	
TOTAL RIESLING AWARDS	6 🕦 34 🜀 85 🚫 260 🚯	2016 RIESLING MARINE LANG COMMA VIEW

VINTAGE 2016

Vintage 2016 started dry with only two thirds of the average rainfall for winter recorded, followed by half the usual for September and budburst and then none measurable at all in October. The vineyard managers were watering two weeks before budburst and through to January when a massive thunderstorm dumped 86 mm of rain in just two hours with some parts of the Old Tahbilk vineyards also hit by hail storm damage. Fortunately cool windy days followed with no mould or other diseases evident.

The harvest itself was 'compressed' with many of the red blocks going through veraison at the same time as the whites, leading to the same amount of grapes being taken in but in a shorter period of time. Despite the early and quick vintage, the flavours were good with crisp and delicate whites and most reds picked at optimum ripeness showing juicy and bright fruit. Overall a good to very good vintage in terms of quality and quantity.

ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is located in the premium central Victorian region of Nagambie Lakes. There are some nine hectares of Riesling under vine on the Estate with plantings dating back to 1957 and Tahbilk's familiarity with the varietal is second only to that of Marsanne. when it comes to Estate white varietals. Wines produced over time are distinguished by their pronounced bouquet and elegance with wonderful flavour and finesse. Highly regarded on the National Wine Show Circuit, Tahbilk Riesling shows an equal propensity to Marsanne to develop added richness, character and complexity with time in the cellar.

TASTING NOTES

"Tahbilk 2016 Riesling is characterised by lifted floral and lemon/lime aromas with a hint of talc, the palate is bright and fresh with spice and citrus fruits and a deliciously cleansing acidity on the finish. There is added character and complexity to be gained should you wish to cellar for a further 8 to 10 years.

carboNZero

VINERY

Drink Now to 2024/2026"

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