



NAGAMBIE LAKES

TAHBILK

EST-1860



2016 MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.2 g/l
pH:	3.30
ALCOHOL:	13.0% v/v

2016 MARSANNE AWARDS	1		1					
TAHBILK MARSANNE AWARDS	21		90		146		341	

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 viticultural region of Nagambie Lakes. One of the world's rarest grape varieties, with its origins in the Northern Rhone and Hermitage regions of France, Tahbilk's history with Marsanne can be traced back to the 1860's when White Hermitage cuttings were sourced from 'St Huberts' Vineyard in Victoria's Yarra Valley. The grape in fact was Marsanne and although none of these original plantings have survived, the Estate has the world's largest single holding of the varietal and produces Marsanne from vines established in 1927, which are amongst the oldest in the world.

TASTING NOTES

"2016 Marsanne has distinguishing lemon/lime citrus notes on the nose and palate alongside floral and herbal hints all wrapped in a zesty minerality. Time in the bottle will deliver the rich honeysuckle and toasty/marmalade characters that are so familiar to aged Marsannes. Drink Now to 2024/2026"

Alister Purbrick

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

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