








NAGAMBIE LAKES

TAHBILK



2014 '1927 VINES' MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.3 g/l
pH:	3.01
ALCOHOL:	11.0% v/v

2014 '1927 VINES' MARSANNE AWARDS	1		1		2			
TOTAL '1927 VINES' MARSANNE AWARDS	24		76		69		78	

VINTAGE 2014

Similarly to vintage 2013, winter started well – good rain followed the autumn break, with rainfall back to average levels. Spring rainfalls started well but tapered off with vineyard managers irrigating at budburst and through to the end of vintage. The season looked particularly promising until a late severe frost in mid-October hit delicate young growth in many of our low-lying plains vineyards away from the water and native tree cover of the Tahbilk billabongs.

Spring was followed by another very hot, dry summer that resulted in an early start to the harvest with the last of the reds off by the end of March. Despite the hot, dry summer the whites have delicacy, crispness and pure varietal character. The reds show bright primary fruit, with good depth and concentration and distinct individual vineyard characters.

ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is blessed with significant older vineyard plantings. These limited release wines are produced from the Estate's 1927 planted Marsanne vines – some of the oldest in the world.

The fruit is harvested early at high natural acid levels, no chemicals are added and the juice becomes fully oxidised. The clean juice is then fermented at 11° to 15°C with the resultant wine 'water' white, with high acid and flavourless.

The wine is bottled and then the magic happens. "It evolves into a wonderful, textural, mineral wine ... it's a classic ugly duckling to beautiful swan story." Alister Purbrick ~ Winemaker & 4th Generation. "The beauty of making the wine this way is that it develops in the bottle very slowly and has long term cellaring potential."

TASTING NOTE

"Exhibiting a tightly woven nose and palate of ginger spice, nashi fruit, lime and citrus notes with a steely and mineral-edged acid line, tell-tale honeysuckle and toast characters in the background are the beginning of the additional complexity that will undoubtedly come with further bottle aging. This wine will continue to improve in bottle, be at its best in 20-30 years and will continue to drink beautifully for the next 50 years."

Alister Purbrick

Alister Purbrick ~ Fourth Generation
CEO and Winemaker

Block size:	5.49 hectares
Vine density:	1,540/hectare
Clone:	Unknown
Rootstock:	ARG1/AxR1