



FLAVOUR, SUBSTANCE AND CELLARING POTENTIAL: **2016 TAHBILK REDS RELEASED**

Media release – for immediate release

May 2018

Victoria's oldest family owned winery and vineyard, Tahbilk, located in the Nagambie Lakes region of Central Victoria, has released its 2016 reds – Shiraz, Cabernet Sauvignon and Grenache Shiraz Mourvèdre, the newest member of the red wine family from Tahbilk.

Whilst the single red varietals reflect the traditional and classic Tahbilk house style, the newest kid on the block has settled in well, consumers embracing the Rhone-style blend with enthusiasm.

Vintage 2016 started dry, with only two thirds of the average winter rainfall recorded, followed by half the usual for September and budburst. Tahbilk is fortunate to have access to water from the Goulburn River, hence, the vineyards were watered before budburst and this continued right through to January. A massive rain event in January dumped 86mm of rain in just two hours, turning the big dry into a big wet!

Cool, windy days followed which mitigated any mould or disease and vintage marched on. A compressed vintage, the same number of grapes as usual were harvested – just in a much shorter period! Winery staff recall 2016 as a 'hectic' vintage with no stop – start, rather they just kept on picking! The warm weather post rain storm ensured optimum ripeness and flavour development.

The 2016 Shiraz was sourced from almost 30 hectares of vines. With many of the vineyards planted in the 1930s through to the early 2000s, the resulting fruit reflected the variety of vine age and clone which resulted in a very diverse and complex array of flavours in this wine.

Matured for 18 months in large and small, predominantly French oak barrels, the wine is multilayered, fruit driven and a study in flavour and substance. The wine has 14.0% alc/vol, has a pH of 3.60 and acid of 6.3g/L. With the structure and chewy tannins to support 20+years of cellaring, this is a multi-faceted wine for now – or later.

The 2016 Cabernet Sauvignon hails from 28 hectares of estate grown vines, the oldest dating back to 1949. Matured for 18 months in predominantly French oak barrels, this wine is consistent with the house-style and showcases the many flavours typical of the Nagambie Lakes region. Considered by some to be the best Tahbilk wine for long term cellaring, it is 14.0% alc/vol, has a pH of 3.50 and 6.7g/L.

Tahbilk can trace its history of Grenache, Shiraz and Mourvedre back to 1860 when the estate was established. Of course, 1860 Shiraz vines still exist and produce Tahbilk's most prestigious drop, the 1860 Vines Shiraz. Critical acclaim for this newer-style Rhone-blend continues to grow in the market and whilst approachable now, it, too has cellaring ability.

Matured in a mix of new and old French and American oak which beautifully supports the different flavours contributed from each variety, the wine is 14.5% alc/vol, has a pH of 3.40 and acid of 6.7g/L.

Fourth generation winemaker and CEO, Alister Purbrick said, "Despite the challenges of the vintage, with white and red veraison happening simultaneously, we are justly proud of these 2016 red wine releases. They are true to our signature mid weight Estate style, are approachable as young wines or will happily develop additional complexity. They are consistently classic Tahbilk wines."

The 2016 Shiraz, Cabernet Sauvignon and Grenache Shiraz Mourv  dre will be available at selected restaurants and quality independent wine merchants and all have a RRP of \$25.70. Head to www.tahbilk.com.au for more information.

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The Tahbilk range is distributed as follows:

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ENDS

Interviews and Images are available on request.

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