

TAHBILK

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TAHBILK RELEASES NEW VINTAGE ICON RANGE

Media release – for immediate release

November 2014

Victoria's oldest family owned winery, Tahbilk Estate in the Nagambie Lakes sub region of Victoria has released their new vintage icon range: 2006 1927 Vines Marsanne, 2009 1860 Vines Shiraz and the premium pair of 2009 Eric Stevens Purbrick (ESP) Cabernet Sauvignon and Shiraz.

The 1927 Vines Marsanne is made from some of the oldest Marsanne vines in the world and is designed to age. Harvested early with a high natural acidity, the juice is left chemical free to fully oxidise with the clean juice fermented at 11-15°C. The result is a highly acidic, flavourless and colourless wine. But once bottled, the magic happens: the wine slowly builds with flavours developing and colour appearing. The wine is not released until it has impressed at show level and this wine has achieved two show trophies to date.

2006 was an easy vintage with yields down a little due to the drought and poor winter and spring rains. With good balance and structure, this wine is fresh, textural and lifted with steely minerality and will continue to improve for a further fifteen to twenty years.

The 2009 vintage was far more challenging. Poor rainfall during winter and spring was followed by good rain in late November, arriving a little late for some. Unusually hot and dry conditions in October were cause for some concern however the vines maintained good health. The 7th of February was an unforgettable day of hot and strong north winds and temperatures in the high 40s created perfect conditions for the devastating bushfires that followed. Thankfully Tahbilk remained unharmed and whilst very early picking was predicted, ripening slowed in the cool autumn weather and picking didn't finish until the end of March.

The red winemaking approach at Tahbilk remains traditional with grapes destemmed and lightly crushed before pumping to open wooden vats in the old winery. The ferment starts cool and slowly warms to 25-28°C for 7-9 days. Pumped over twice daily before being drained to large wood barrels, the wine is allowed to settle for at least two weeks before racking to French oak hogsheads for maturation.

The 1860 Vines Shiraz was picked on the 23rd March; the vineyard yielded 1.14 tonnes, producing only 125 dozen wines, making it one of the most limited old vine wines in the country.

The 2009 Eric Stevens Purbrick Cabernet Sauvignon, named after the second generation visionary of the Purbrick family, is a blend of the best quality fruit from a number of vineyards. This wine features 60% Plains vineyard (planted mid '80s), 20% Old (1949) and 20% Guggers vineyards fruit.

The 2009 Eric Stevens Purbrick Shiraz is a blend of 62% Hendy vineyard (planted in 1996), 20% McLoughlin's block (1933) and 10% Woolshed block (2000) with the balance coming from the Shed and Bryant's blocks. This is the first vintage to feature a majority of fruit from the Hendy vineyard and whilst relatively young in Tahbilk terms, the vineyard is producing vibrant, intensely flavoured and supple fruit.

Fourth generation winemaker Alister Purbrick said, "2006 and 2009 were very different vintages at Tahbilk and we adjusted accordingly. We're confident that these wines continue the quality lineage in our icon range, will drink well now but in typical Tahbilk tradition will live on for many years, developing complexity and finesse with time in the bottle. The quality of this range has been so consistent for so many years and these new vintage wines are no exception."

RRPs as follows:

2006 1927 Vines Marsanne	\$47.90
2009 1860 Vines Shiraz	\$298.00
2009 ESP Cabernet Sauvignon	\$72.50
2009 ESP Shiraz	\$72.50

The Tahbilk range is distributed as follows:

VIC, NSW & QLD: The Wine Company. Phone: 03 9562 3900

SA & NT: Porter & Co. Phone: 08 8373 3010

WA: Off The Vine. Phone: 08 9418 8210

TAS: Red + White Phone: 03 6231 6255

Head to www.tahbilk.com.au for more information about Tahbilk's wines and their sustainability project: 'carboNZero'.

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Interviews and Images are available on request.

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