

# TAHBILK

EST·1860

## THE MAGIC OF MARSANNE FROM TAHBILK

**Media release – for immediate release**

**October 2015**

Situated in the Nagambie Lakes region of Victoria and owned by the Purbrick family since 1925, Tahbilk has long been acknowledged as a leading and specialist producer of Marsanne in Australia. And, with the largest single holding of Marsanne planted and some of the oldest vines in the world, it's no surprise that new releases are highly anticipated and this year there are two wines; the 2015 Marsanne and the 2007 1927 Vines Marsanne.

The 2015 Marsanne is true to varietal character and another solid example of the consistency and excellence of Tahbilk's style. Born of an early vintage, the average winter rainfall was followed by a rollercoaster rain pattern, with the fluctuating conditions unnerving at best. Some welcome rain in mid-January resulted in vibrant, green vineyards with open canopies, evenly distributed bunches and no disease in sight. The result is a fresh fruited mineral wine perfect for drinking now, or cellaring for the long term, highlighting the true magic of the Marsanne grape.

Made in a manner distinctively 'Tahbilk', the release of the 2007 1927 Vines continues to push the Marsanne envelope. Harvested early at 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 high acid, 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 already achieved trophies and medals. The 1927 Vines Marsanne is made from some of the oldest Marsanne vines in the world and is designed to age gracefully. This release is no exception to the rule.

2006 was one of the driest winters on record with a dry growing season from budburst through to harvest. Devastating frosts in September 2006 affected the 1927 planted Marsanne vineyard and secondary buds were unable to deliver to potential with the yield down 30% on the previous year. Not all bad news as the resulting fruit quality was impressive and the resulting wine intense and fresh with a mineral edge belying its age.

CEO, winemaker and fourth generation Purbrick at the helm, Alister, said, "Marsanne is most definitely a flagship variety for Tahbilk and we're proud of our long term commitment to it. Our experience with the variety is second to none in this country and our wines speak for themselves in terms of consistency and quality. We're delighted to release the 2015 Marsanne and our very special 2007 1927 Vines Marsanne, a truly eclectic wine made in our own inimitable style. Both of these wines illustrate our continued passion for Marsanne as a 'drink now' style or as a 'drink later' wine perfect for cellaring. Enjoy."

**RRPs as follows:**

2007 Tahbilk 1927 Vines Marsanne           \$46.30

2015 Tahbilk Marsanne                         \$18.80

Head to [www.tahbilk.com.au](http://www.tahbilk.com.au) for more information.

And Tahbilk has been making news, recently announced as the **2016 Winery of the Year** at the James Halliday Wine Companion Awards ceremony in Melbourne – a huge accolade in the world of wine. Awarded to recognise consistency of quality and "a long track history of excellence,"<sup>1</sup> the award is one of the most coveted on the awards circuit.

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**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

**ENDS**

Interviews and Images are available on request.

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<sup>1</sup>James Halliday, *Halliday Wine Companion 2016*