


NAGAMBIE LAKES

# TAHBILK



## 2022 CHARDONNAY

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Chardonnay
MATURATION:	Ten months on yeast lees in a combination of new and older French oak barrels - 30% and 70% respectively
ACID:	6.20 g/l
pH:	3.35
ALCOHOL:	12.5% v/v

TOTAL CHARDONNAY AWARDS 1  7  24  144 



### VINTAGE 2022

The only thing that you can guarantee about the harvest season every year is that there are no guarantees. The season started off slowly, summer was cool and the rainfall was low in the lead up, so the expectation was for a cracking season ... mother nature had other plans! A windy spring disrupted the fruit set leading to fewer berries per bunch resulting in yields being well down ... as much as 40% with some blocks. Initially we were lulled into thinking that all was going along smoothly. We ticked along at a steady pace, whites progressed nicely, the reds ripening well and then ... wham, everything ripened at once and the usual vintage chaos was back. There are always two clear weeks in the winery that will either make you or break you. The first is the white/rosé/red juggle and the second is the red pressa-thon. This is when we empty the fermenters, and pretty much fill them straight back up. It is about finding the balance between the initial cold soak, fermentation time and rate, time on skins post fermentation and then bringing in the next parcel of fruit. And just to make it even more fun, this changes every year. With the low yields and challenges of this harvest there is much anticipation around the final release of our 2022 vintage Estate whites and reds.

Jo Nash | General Manager and Winemaker

### ABOUT THE WINE

Established in 1860, Tahbilk is located in the premium central Victorian viticultural region of Nagambie Lakes. Purchased by Reginald Purbrick in 1925, five generations of the Purbrick family have been actively involved in Tahbilk bringing a tradition of pride, hard work and a love of good wine to their unique heritage of being the oldest family owned winery and vineyard in Victoria. The first extensive plantings of Chardonnay took place on the Estate in 1979, although there are scattered vines identified as the varietal in a 'fruit salad' vineyard block that dates back to 1927. 1988 was the first commercial vintage to be released and Chardonnay is the only of the Tahbilk whites to spend extended time in oak prior to bottling.

### TASTING NOTE

"The low-yielding 2022 vintage delivered bright and varietal Estate fruit, with this Chardonnay release resonating with vibrant and juicy melon and peach fruits graced by a fresh lemony acidity. Background spice and toast notes from time in oak contribute a delicious complexity to an elegant and refreshing wine set for thorough enjoyment now and over a further five to seven years."

Alister Purbrick | 4th Generation and Winemaker