

NAGAMBIE LAKES

TAHBILK

EST. 1860

2020 SHIRAZ

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Shiraz
MATURATION:	18 months in a mix of new and older French and American oak hogsheads and larger format casks.
ACID:	6.4 g/l
pH:	3.57
ALCOHOL:	14.0% v/v

VINTAGE 2020

There are few Australians who will forget the 2019/2020 summer as bushfires burnt across the Eastern seaboard after a dry winter and spring. Thankfully there were no fires in central Victoria, and although it was smoky at times in Nagambie Lakes, Tahbilk fruit was not affected by smoke taint.

The dry winter and spring had our vineyard staff diligently monitoring soil moisture and irrigating when necessary. January and February saw temperatures fluctuating from blazing hot 40 degrees plus days to very mild 20-degree days. Initially the very hot days seemed to slow the ripening but, similar to recent vintages, we commenced picking in early February.

The unforgiving season continued through harvest, with tropical storms resulting in weekly rainfall that, whilst irritating to the Vineyard and Winery crews, was not enough to significantly impact yields or initiate disease.

All varieties came in with excellent colour and flavour and 2020 will be a vintage of very good whites and terrific reds – not unusual for a dry season.

Jo Nash
General Manager & Chief 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 with the Estate 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. Tahbilk Shiraz is sourced from nearly 30 hectares of vines planted at various times from the 1930s through the early 2000s.

Crafted with a commitment to traditional wine making values, fermentation takes place in original open vats over 155 years old, with maturation then in similarly aged large French oak prior to bottling.

Smaller predominantly French oak barrels are also used, with the wine from these blended back during the final filtering and bottling. The resultant releases are noted as being fruit-driven wines of much flavour and substance, proven over the years to develop added character when cellared.



TASTING NOTE

"Drawing on Tahbilk's traditional red winemaking practices, that includes fermentation in open oak vats followed by maturation in a mix of large aged and smaller new oak barrels, this Estate Shiraz from the outstanding 2020 vintage sets a high bar for richness and complexity. Bright and expressive spice and savoury notes swirl deliciously through a deeply flavoured dark plum and berry fruits palate supported by supple, chewy tannins. Enjoyment now or cellaring out to 2030/2035 are both very satisfying options."

Alister Purbrick
4th Generation and Winemaker

