

## 2024 MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.4 g/l
pH:	3.47
ALCOHOL:	12.5% v/v

# VINTAGE 2024

Surprises aren't really something that I like, in fact after 20 years in the wine industry, you would think that nothing surprises me anymore, but every year it seems that the season does.

Comparing vintages seems pointless, as every year brings with it its own set of challenges, and 2024 was no different. Once again there was high disease pressure, which was partly a carry-over from the previous season, compounded by the intermittent rain and weather events. There also wasn't the heat that we have seen in previous years, no days above 40 degrees, but none-the-less the season resulted in the whites and reds ripening at the same time, and organised chaos of vintage once again upon us. Our first pick was on the 12th February, and our last on the 21st March, so a speedy 6 weeks and we had everything into the winery. Yields were overall slightly below average, but quality is looking good, with what I would consider a very good year for the whites overall and selected parcels of reds are outstanding.

You'll be able to enjoy for yourself, the outcomes of another challenging but always rewarding season.

General Manager & Cheif Winemaker



### ABOUT THE WINE

Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk is located in the premium central Victorian viticultural region of Nagambie Lakes.

One of the world's rarest grape varieties, with its origins in the Northern Rhone and Hermitage regions of France, Tahbilk's history with Marsanne can be traced back to the 1860's when White Hermitage cuttings were sourced from 'St Huberts' Vineyard in Victoria's Yarra Valley. The grape in fact was Marsanne and although none of these original plantings have survived, the Estate has the world's largest single holding of the varietal and produces Marsanne from vines established in 1927, which are amongst the oldest in the world Tahbilk Marsanne has a dedicated global following due to its thrilling character and appeal as a young wine with intense lemon, citrus and tropical fruits on a crisp mineral edged finish with a proven ability to develop added complexity and character if cellared.

# TASTING NOTE

Whilst presenting its own challenges as whites and reds ripened together, bringing on a mad rush, vintage 2024 delivered very good to outstanding wines.

MARSANNE

TAHBILK ESTATE CERTIFIED CARBON NEUTRA

The fruit intensity of our 2024 Marsanne is a signature to this unique varietal. Lifted citrus and tropical fruits are frames by a bright minerality with delicious toast and honeysuckle richness undoubtedly coming with age.

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Alister Purbrick

4th Generation and Winemaker





