



# TAHBILK



## 2014 'MUSEUM RELEASE' MARSANNE

WINE REGION:	Nagambie Lakes
FRUIT SOURCE:	Tahbilk Estate
GRAPE VARIETY:	Marsanne
MATURATION:	Stainless Steel
ACID:	6.0 g/l
pH:	3.33
ALCOHOL:	13.05% v/v

2014 MARSANNE AWARDS	2		4		7		14	
TOTAL MARSANNE AWARDS	30		107		185		414	

### VINTAGE 2014

Similarly to vintage 2013, winter started well – good rain followed the autumn break, with rainfall back to average levels. Spring rainfalls started well but tapered off with vineyard managers irrigating at budburst and through to the end of vintage. The season looked particularly promising until a late severe frost in mid-October hit delicate young growth in many of our low-lying plains vineyards away from the water and native tree cover of the Tahbilk billabongs.

Spring was followed by another very hot, dry summer that resulted in an early start to the harvest with the last of the reds off by the end of March.

Despite the hot, dry summer the whites have delicacy, crispness and definite varietal character. The reds show bright primary fruit, with good depth and concentration and distinct individual vineyard characters.

### 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.

### TASTING NOTE

"Time in the Winery cellars for this 2014 vintage has seen familiar bottle-aged varietal characters of honeyed pears, honeysuckle and two-fruits marmalade reveal themselves on a richly flavoured palate that is graced by a mineral acidity that will see further development out to 2025/2027"

*Alister Purbrick*

Alister Purbrick  
4th Generation & Winemaker