

SHIRAZ 2018 THE TOWER TAHBILK

CENTRAL VICTORIA, AUSTRALIA

100%
CO₂
NEUTRAL

Established in 1860, Tahbilk Estate is one of Australia's most beautiful and historic properties situated in the Nagambie Lakes region of Central Victoria.

Francois Coueslant - winemaker at Tahbilk from 1877 - is remembered for his extensive writing on viticulture as well as his design of the now iconic pagoda - style lookout tower.

Built in 1882, Tahbilk's iconic tower played an integral role to early winemaking, gravity feeding the crushed grapes to the fermenters and cellars below. It also provided a point of elevation in an otherwise flat landscape from which vineyard workers and their supervisors could be observed.

The winery has been proudly carbon balanced since 2012, promoting sustainable farming alongside the production of exceptional quality wines.

Region: Central Victoria

Variety: Shiraz

Alcohol: 14.5% **Acid:** 6.1 g/L **pH:** 3.64

Best Consumed: 2020 - 2025



Winemaking / Viticulture: Fruit for The Tower Shiraz was harvested from select vineyard sites within Central Victoria. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent between 6 and 12 months on French and American oak, after which the final blending of select parcels took place. The resulting wine is ripe, complex and wonderfully rich and brooding.

Harvest Notes: The 2018 growing season could well be described as dry and warm, and almost perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. The average maximum temperature for November 2017 was 28 degrees, much warmer than the long term average of 24.4. The vines loved the favourable weather, especially during the critical stage of flowering, growing large, healthy canopies and setting good bunch numbers – ideal for optimal yields. At this early stage 2018 promises to be a very good year.

Wine Description: Rich, with elegant and supple tannins, this is a blend of cool-climate spicy Shiraz combined with mild climate full-bodied Shiraz, plumped with ripe rich red fruits. This delicious, exciting and harmonious wine exhibits aromas and flavours of blackberry, pepper and spice combined with the elegant integration of French oak. Dark berry fruit flavours are abundant on the palate finishing with excellent length.

Food Match: The classic food match with this sturdy Tower Shiraz is a classic beef stew, barbeque or a nice strong hard cheese - especially cheddar.

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