

2003 1927 Vines Marsanne

Tahbilk, Victoria, Australia

Product details

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| Vintage: | 2003 | Drinking: | Now 2023 |
| Producer: | Tahbilk | Alcohol: | |
| Region: | Victoria | Variety: | |
| Country: | Australia | | |

Tasting notes

The 1927 Marsanne is produced in tiny quantities from the Estate's 1927 plantings, which are some of the oldest Marsanne vines in the world. Tahbilk's history with Marsanne can actually be traced back to the 1860's when 'White Hermitage' cuttings were sourced from St Hubert's Vineyard in Victoria's Yarra Valley, although the grape was actually Marsanne. Sadly these vines have not survived, but there are vines that were planted in 1927 that are still producing tiny yields of fruit that are used to produce the 1927 Vines Marsanne. Picked early and made with a higher natural acidity level to support long term ageing, the wines are cellared in the estate and only released when mature. The first 1927 Vines Marsanne to be bottled under screw cap, the 2003 vintage offers a complex and intense mix of honeysuckle, nutty and toasty aromas. With more layered complexity on the palate, there is intense depth of flavour which is underpinned by rich minerality and a firm backbone of citrus acidity. Powerful, complex, yet elegant and approachable, this will continue to age for a further 10-15 years.

About the producer

With vines dating back to 1860, Tahbilk is one of the oldest established wineries in Australia. Based in a lakeland area of Victoria, which cools the climate somewhat, this terroir is ideal for the grapes of the Northern Côtes du Rhône - particularly white Marsanne and red Syrah/Shiraz.

