


OLD MILL ESTATE
LANGHORNE CREEK
FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate – Rosé 2006

Touriga Nacional is the most revered grape of Oporto, Portugal, where it's used to make vintage port. Its amazing depth of flavour and colour, and its forceful natural tannins make it perfect for full-flavoured rosé, as its boisterous character can be trapped without too much forced extraction. In other words, you get great flavour without even trying.

This bright, vivacious drink is full of health and cheer. It reeks so much of maraschino cherries, raspberries and cranberries that you could be forgiven for thinking you'd just walked into a lolly shop. But taste it, and immediately you realize this is adult lolly indeed. It's quite dry, yet the sheer cheekiness of the fruit gives an illusion of sweetness. Its acid is taut and natural, guaranteeing a long life in the bottle, and the tannin is velvety and puckery, custom-built by Bacchus to set all your salivaries flowing. It makes you hungry. And thirsty. Perfect for smoked mackerel fresh off the coals, kippered herrings, or sardines. Bouillabaise. Or sheep's cheese on rye with Spanish onion rings and capers.

WINEMAKER: Simon Parker at Haselgrove's

TECHNICAL DETAILS:

The Touriga was harvested in the cool of early morning to preserve its vivacious aromatics. The fruit was crushed and pressed immediately, this removal of the skins restraining the deep colour and aggressive phenolics which Touriga develops very quickly on skins. The vibrantly pink must was then settled and racked. A neutral yeast strain, selected for maximum expression of pure fruit, was added and the wine was fermented in temperature-controlled stainless steel. It was cold-stabilised before bottling, with absolutely minimal filtration.

ANALYSIS:

Alcohol:	12.2 per cent by volume	Free SO₂	12 ppm
pH:	3.27	Total SO₂	70 ppm
Titrateable acidity:	6.7 g/L	Residual Sugar	5.1 g/L

CELLARING POTENTIAL: Over the next five years, this wine will gradually lose its brilliant cherise characters and gather alluring pheasant-eye hues as it's tannins soften, and it grows to adulthood.

