

Tasting Notes

Old Mill Estate – 2007 Rosé

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.

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.

WINEMAKER: Simon Parker at Haselgrove's

ANALYSIS:

Alcohol:	11.9 per cent by volume	Free SO₂	20 ppm
pH:	3.36	Total SO₂	90 ppm
Titrateable acidity:	6.4 g/L	Residual Sugar	6.5 g/L

