

## Tasting Notes

### Old Mill Estate – 2007 Touriga Nacional

Touriga nacional is a dense, black Portuguese grape that grows perfectly in the tough, bleak country of the Bremer Delta near Langhorne Creek. Being a port grape, it has lots of swarfy gunmetal, licorice and juniper berry character; and very fine neat tannins. Despite its amazing complexity, it is ready to drink quite early in its life: it's bone dry red for hearty meat entrees and main courses in the Iberian/Mediterranean style.

#### 2007 VINTAGE REPORT:

A dry, mild season resulted in very low disease pressures. Good consistent sunny days followed by cool nights allowed for ideal ripening. Drought conditions affected yields on all cabernet and shiraz blocks. With small bunches and berries, early estimates were still looking reasonable but weight was lacking and tonnage was down by up to 60% on normal vintages. Touriga was less affected with the tonnage only 10% down on previous years. Vintage started three weeks earlier than normal, beginning early March. Excellent colour in all varieties this year with some exceptional parcels that should translate into some very smart wines.

#### WINEMAKER: Duane Coates

#### ANALYSIS:

<b>Alcohol:</b>	12.8 % by volume
<b>pH:</b>	3.57
<b>Titratible acidity:</b>	6.4 g/L
<b>Free SO<sub>2</sub>:</b>	19 mg/L
<b>Total SO<sub>2</sub>:</b>	69 mg/L

**COOPERAGE:** 10 months in mainly second and third use American hogsheads.

