

OLD MILL ESTATE
LANGHORNE CREEK

FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate – 2009 Touriga Nacional

Originally planted by the Widdop family with a view to producing a balanced and grown-up rose style, it seems this Touriga is getting out of hand as it gets older: rude in every sense, like a petulant teenager. The vines are just coming into *their* teens, and it shows in the glass. This is exotic, heady wine by conventional Australian standards.

Impenetrable inky black and purple in colour, this smells boisterous at the outset. Musk, violets and roses compete with grandma's lavender, and her opera fur, with freesia and castor sugar, licorice and dill. There's loads of fruit too, ripe and rich and served up with cream. Spiced, fruity and floral at once, this is a rambunctious mix indeed.

The palate is just as overt, brooding with ripe black fruit flavours of currant and berry, with lighter shades of raspberry, mulberry and ripe cherry emerging after breathing. The almost feral musk character manages to insistently stay in the mouth, defiant of any amount of rich fruit complexity. The texture is dense and luxurious, silky smooth with fine tannin. The acid at the finish is clean and firm, with exotic fruit flavours hanging in, suggesting that this will, like it's predecessors, age well.

Try this now with a rare 'roo steak, with venison or good aged beef in 4 to 5 years hence. Cheeky, even a little rude at this youthful stage, a little patience should see the extrovert here begin to learn it's place.



WINEMAKER: Duane Coates

ANALYSIS:

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| Alcohol: | 14% by volume |
| pH: | 3.45 |
| Titratible acidity: | 6.84 g/L |
| Free SO₂: | 24 mg/L |
| Total SO₂: | 70 mg/L |

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