


OLD MILL ESTATE
LANGHORNE CREEK
FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate Wines - 2008 Miller's Reserve

The Widdop family vineyards at Langhorne Creek began with Cabernet and then the Portuguese variety Touriga Nacional, subsequent plantings included Shiraz, but only red wine varieties are grown. It is fitting that the family have therefore waited until now to produce their first Reserve wine, the 2008 Miller's Reserve.

The mix reverses the timeline, with Miller's Reserve comprising mainly Shiraz and Touriga, with a small amount of Cabernet. That may sound like a nearly-typical Aussie blend, but the Touriga component makes this exotic indeed. The nose is musky and funky, with scents of camphor and eucalypt/mint, all kinds of dark red and black berry fruits, and an appealing suggestion of marshmallow/vanilla wood. With breathing, the wine starts smelling of ripe plums and mulberry, then blackcurrant fruit pastilles, even raspberries, dusted with icing sugar, of course.

The palate matches the nose for exotics, again the addition of Touriga making a crucial contribution: there is an astringent tang of spinal acidity running right through this wine, helping to carry complex fruit flavours and very fine tannins to a refreshing end. After the exuberance of the nose, the mouthfeel here is harmonious, with deep mulberry fruit the dominant flavour at this early stage. This wine should cellar very well, up to 10 years is not unreasonable.



ANALYSIS:

Alcohol:	15.0% per cent by volume
pH:	3.46
Titratible acidity:	6.84g/L
Free SO₂	32 ppm
Total SO₂	128 ppm