

Tasting Notes

Old Mill Estate - 2004 Cabernet Sauvignon

Flavours of blackberry and boysenberry are complemented by some spicy cloves and eucalypt in this very flavoursome and enjoyable Langhorne Creek wine. The palate is long, rich and full of sweet fruit and oak. There is great weight, length and balance in this Cabernet.

2004 VINTAGE REPORT:

The Season started well with mild spring conditions allowing good fruit set in November followed by a relatively mild summer. Disease pressure was minimal. We were untroubled by the October frost events however the two extreme heat days in February presented some challenges. Vintage started in early April with yields being slightly above average on some blocks and below on others. Good, even ripening with flavour development at a slightly higher baume than in previous years. Acid levels quite low. Cabernet Sauvignon looks back to its best showing fabulous structure, flavour and colour –rich and black.

TECHNICAL DETAILS:

The Cabernet was harvested early in the morning to retain its fragrant freshness, crushed immediately, and transferred to an open-top fermenter. A yeast which would highlight the fragrance of the fruit was selected and added. The juice was gently pumped over the skins twice a day for eight days, with the fermenter's temperature carefully controlled to maximize phenolic extraction from the skins while retaining the more delicate aromatics. After pressing, and separation from skins, the wine was stored in a temperature-controlled tank overnight to complete the primary fermentation. A malolactic bacteria was then added to stimulate the secondary fermentation, during which the harshly metallic malic acid of the grape converts to the milk-soft lactic acid. After overnight settling, the wine was transferred to a mixture of barrels, most of which were seasoned by previous use. After twelve months in barrel, the wine was bottled with minimal filtration.

WINEMAKER: Rebecca Willson at Bremerton Estate

ANALYSIS:

Alcohol:	14.6 per cent by volume	Free SO₂:	27 ppm
pH:	3.5	Total SO₂:	49ppm
Titratible acidity:	7.3		

COOPERAGE: 12 months in mainly second and third use unshaved French and American hogsheads; some new French.

