

OLD MILL ESTATE
LANGHORNE CREEK
FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate - 2005 Cabernet Sauvignon

Flavours of mulberry and dried fig are complemented by aromas of nutmeg 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.

2005 VINTAGE REPORT:

We experienced ideal growing conditions up to veraison this year followed by a long ripening period of mild, dry days and cool nights. The absence of weather extremes allowed every red variety, including the more heat sensitive varieties, to achieve excellent ripeness, character and concentration of flavour. Vintage was later than usual as flavour ripeness appeared at a higher baume. Yields were low to average this year with small berry size assisting with flavour concentration.

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: John Glaetzer

ANALYSIS:

Alcohol:	15 percent by volume	Free SO₂	20 ppm
pH:	3.6	Total SO₂	66 ppm
Titratible acidity:	6.8		

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

