


OLD MILL ESTATE
LANGHORNE CREEK
FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate – 2005 Rosé

The Old Mill Estate Touriga was planted at the request of St Hallett in 2000. While the St Hallet team directed most of this fruit to dry red blends, we are increasingly convinced that it is best suited to dry rosé. This might seem unlikely, as Touriga is used to make port at its source in Portugal. But the grape's boisterous, extra characterful flavours are strong enough to impart real body and attitude to rosé.

This wine drinks beautifully with all manner of smoked seafood – perfect with smoked mackerel or herrings – lighter, pink meats, salads, and lighter, dry white cheeses. It should not be served too cold. Cellar temperature is sufficient.

REVIEWS

“This cheeky wickedness threatens to replace water at Casa Blanco. Touriga's the main grape of Portuguese vintage port, but this is a fabulous pink: full and rich, with jellied raspberry and cherry, against a background of pickled walnut and the acrid dry whiff of an old pepper canister. It's as syrupy as grenache, but with fine drying tannins. Stunning with rare tuna.”

93 Points - Philip White – The Advertiser, December 2005

WINEMAKER: Simon Parker at Haselgrove's

TECHNICAL DETAILS:

The Touriga was harvested in the cool of early morning to preserve its vivacious aromatics. The fruit was crushed and pressed immediately, this removal of the skins restraining the deep colour and aggressive phenolics which Touriga develops very quickly on skins. The vibrantly pink must was then settled and racked. A neutral yeast strain, selected for maximum expression of pure fruit, was added and the wine was fermented in temperature-controlled stainless steel. It was cold-stabilised before bottling, with absolutely minimal filtration.

ANALYSIS:

Alcohol:	12.5 per cent by volume	Free SO₂	17 ppm
pH:	3.23	Total SO₂	118 ppm
Titrateable acidity:	6.8g/L	Residual Sugar	5.1g/L

CELLARING POTENTIAL: The wine should gradually become more interesting as it harmonises over the next three years, gradually losing its gunmetal blue glints – indicating phenolics – to develop an onion-skin hue.

