

## Tasting Notes

### Old Mill Estate – 2008 Rosé

Touriga Nacional is the most revered grape of Oporto, Portugal, where it's used to make vintage port. Its amazing depth of flavour and colour, and its forceful natural tannins make it perfect for full-flavoured rosé, as its boisterous character can be trapped without too much forced extraction. In other words, you get great flavour without even trying.

#### 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.

**WINEMAKER:** Simon Parker at Haselgrove's

#### REVIEWS:

"Peter and Vicki Widdop have passionately pursued the Portuguese grape touriga and make this distinctive, easy-drinking rose as well as a red table wine version. Packed with fragrant red fruits rolled out across a smoothly-textured palate, it doesn't rely on sugar, just that long, fresh, red fruit flavour."

**Nick Stock – Qantas Inflight Magazine, February 2010**

"Immediately bright and cheery, this big pink shunts out evocations of all manner of rosy fruits with a slightly wild, vegetal edge: ripe ox-heart tomatoes, red currant, cranberry, wild cherry, blood orange, rocha pear, feijoa, persimmon, tamarillo, watermelon, pomegranite -- even a slice of red spanish pineapple. Beside these vibrant fruits rises a brightly sharpened edge of burlap and dust, which makes the nostrils flare with anticipation, and even tickles them. The palate's perfectly viscous and comforting to feel, with a gentle, homogenised syrup of all those fruits settling the sensories until the more acrid and edgy reflections of the vineyard's complex earths and alluviums rise with the acidity to put anticipation and hunger back into mind. It's beautiful, evocative, appetising and tantalising wine which can handle a deep chill, even a big ice block with a mint, cherry and strawberry garnish, but is best served just cool in a big glass."

**Philip White – 92 ++ points, 24<sup>th</sup> February 2009**

#### ANALYSIS:

|                            |                         |                             |         |
|----------------------------|-------------------------|-----------------------------|---------|
| <b>Alcohol:</b>            | 12.5 per cent by volume | <b>Free SO<sub>2</sub></b>  | 28 ppm  |
| <b>pH:</b>                 | 3.24                    | <b>Total SO<sub>2</sub></b> | 161 ppm |
| <b>Titratable acidity:</b> | 6.7g/L                  | <b>Residual Sugar</b>       | 5.1g/L  |

