



OLD MILL ESTATE
LANGHORNE CREEK

FAMILY OWNED ESTATE GROWN

Tasting Notes

Old Mill Estate – 2008 Shiraz

The Widdop family planted their vineyards in the black alluvium of the Bremer river valley, where the Old Mill Estate is within a stone's throw of Lake Alexandrina and the sea. The resulting maritime influence of the lake ensures the wines retain structure and elegance.

The 2008 Shiraz is deep crimson-purple in colour, and is just the full side of medium-bodied. The nose has briary, spicy notes but is essentially about fruit: satsuma, cherry and raspberry all augment the distinctly regional aroma of fresh, ripe mulberry.

In the mouth, the palate shows that oak was secondary in the wine-making. Textured and fine, this is a very honest expression of Shiraz, with complex layers of fruit, all ripe and in balance. The mulberry, tart and sweet, has the honours at the end, with earthy rich flavours coming out over time.

This was a notoriously warm vintage, and at the time all the talk was about timing. If fruit stayed on the vine for even one day too many, high-alcohol, hot wines were the result. This was obviously picked at just the right time, because the wine is balanced and will age gracefully - the structure and flavours that come from retention of good natural acid are there.

Drink with lamb cutlets cooked on the bar-b-q if you want to enjoy this now, or cellar for 4 - 6 years, open this, and show off with a rare roasted rack of the same meat.

WINEMAKER: John Glaetzer

ANALYSIS:

Alcohol: 14.5% by volume
pH: 3.49
Titratible acidity: 6.68 g/L

COOPERAGE: 24 months in mainly second and third use French barrels.