

Old Mill Estate Wines – 2007 Vintage Touriga

“Prunes, plums, fig, coffee, black tar and fruitcake all beckoned to Louise from within this Langhorne Creek fortified wine, based on one of the Douro Valley’s greatest varieties. Andrew admired its depth and bramble-toffee force.....” **The Adelaide Review**
Hot 100 South Australian Wines 2009/2010

“Showing all the audacity of an infant vintage port, with that tricky, entertaining see-saw between unctuous syrup and slender spiritous alcohol, this baby is an utter tease. It’s viscous nature does nothing to dull all its aromatic and flavour assets: everything that’s hinted at in the bouquet takes its turn to emerge gradually from the swampy murk in the palate and the afterbreath. The finish has good acidity and balance, and while obviously warming, the spirit is never too hot nor bitey. This wine will be majestic in twenty years, but I can’t see much of it lasting that long: it’s far too tempting now. It shows much more finesse and complexity than the traditional Australian VPs made from shiraz, and is matched only by some of James Godfrey’s touriga ports from Seppeltsfield. Perhaps all this is best put by songsmith Billy Joe Shaver, who, last time we met, was living in a caravan in Willie Nelson’s backyard. He wrote disarmingly in “Black Rose”: *“The Devil made me do it the first time, the second time I done it on my own ... ”* **Philip White (Wine writer) July 2009**



2007 Vintage Report

A dry, mild season resulted in very low disease pressures. Good consistent sunny days followed by cool nights allowed for ideal ripening. Drought conditions affected yields on all cabernet and shiraz blocks. With small bunches and berries, early estimates were still looking reasonable but weight was lacking and tonnage was down by up to 60% on normal vintages. Touriga was less affected with the tonnage only 10% down on previous years. Vintage started three weeks earlier than normal, beginning early March. Excellent colour in all varieties this year with some exceptional parcels that should translate into some very smart wines.