

W I N D O W R I E

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The O'Dea Family

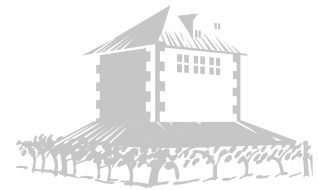
F A M I L Y
R E S E R V E



THE MILL



DEEP RIVER



THE MILL

SANGIOVESE

Vintage 2007

Region Central Ranges N.S.W. Australia

Grape Variety Sangiovese (100%)

Oak Maturation 3 and 4 yrs American oak

Alcohol Content 13.5%

Release Date July 2009

Cellaring Potential 5 years

Growing Season Sangiovese is renowned for overcropping however after 10 years we now have the fruit load and canopy under control. This block was shoot thinned in October and fruit thinned following fruit set in late November. The final harvested yield was 3.2t/acres and the fruit was in great shape with even ripening and good balance. For the first time fruit from the crest Sangiovese also made the grade to be included. The vines were harvested on March 18 at 13.6 Be.

Winemaking This wine is made from 100% Sangiovese grapes. The fruit was picked when flavor ripe from two separate vineyards located near the winery. The wine was handled very carefully and pumped over twice daily for only four days to reduce the chance of any harsh tannins forming in the wine. Fermentation temperature was maintained at 23 - 25 degrees celcius (72 - 77 degrees F) to avoid harsh tannins. Having been fermented to approximately 4 degrees Be before being pressed off skins. The wine underwent oak maturation in 3 and 4 year old American Oak to add complexity and structure without dominating the fine fruit characters.

Tasting Notes The Mill Sangiovese is medium bodied in structure. Violet red in colour the wine has aromas of cherry, raspberry and a hint of oak. The palate is well balanced with cherry fruit and savoury characters. Enjoy this lighter style wine at any time of the day (can be chilled) or with pizza, pasta, tapas and cheese.

"100% Sangiovese"