

The Mill Sangiovese 2006

This is a well priced, nicely textured Sangiovese with plenty of depth and varietal purity. There are whiffs of slightly sour cherries and it has the sort of drying tannins that really suit Italian meat dishes that feature tomato and oregano.

Greg Duncan-Powell, Sydney Morning Herald, March 2008

The Windowrie 2006 The Mill Limited Release Sangiovese suggests that the stern discipline has produced a wine of admirable fruit intensity that would go well with spaghetti carbonara. The wine is brick red and has a gamey nose. Juicy raspberry flavour show on the front of the palate and spearmint, glace cherry and clove fruit characters meld with cedary oak on the middle palate, Soft minty tannins come through on the finish. Rating: 4 out 5

John Lewis, Newcastle Herald, June 2008



The Mill Chardonnay 2007

This is Windowrie's 12th consecutive chardonnay vintage from a region which has really taken off in recent years. It's nicely structured with upfront melon and stonefruit on the nose and palate, lively acidity and a crisp clean finish. Drink it with pan-fried veal.

Kerry Skinner, Illawarra Mercury April 2008

The Mill Verdelho 2007

This is a terrific quaffing wine at a very reasonable price. It is unoaked with lashings of tropical fruit flavours and some nice acid on the finish. It is made by a very good Cowra winery that uses grapes from across central western NSW. It's hard to find a wine that complements the fiery flavours of Indian and Thai food, but this certainly does the trick.

Winsor Dobbin, Sun Herald March 2008

Although Chardonnay is easily Cowra's front running white, Verdelho also does extremely well there, as this wine's full, fresh and inviting flavours resoundingly show.

John Fordham, On the Grapevine, Sunday Telegraph, May 2008
