

2006 SAVITAR SHIRAZ

Vineyard Region
McLaren Vale**93/100**

“Fresh, bright and aromatic with lovely definition. The dominant theme here is red and black fruits with a plummy spicy bitterness on the finish. Dense but balanced with a really fresh finish.”

Jamie Goode, wineanorak.com, April, 2008.

A wine to savour during a long lunch or desultory dinner is the Mitolo Savitar McLaren Vale Shiraz 2006. The flagship of Frank Mitolo's superb wines is made from selected parcels of fruit from the rocky Chinese Block at Willunga. A brooding monster, the Savitar is dark purplish red, with scents of sausage and pipe tobacco while the palate is full bodied with meaty flavors enhanced by enlightened use of oak by winemaker Ben Glaetzer.

Cries out for a roast. Now or in 15 years.

Ross Noble, Mount Barker Courier, December 2008

94 Points

“The 2006 Shiraz Savitar was aged in 100% new oak, predominantly French. Purple colored, the aromatics are a bit reticent initially, but soon scents of toasty oak, tar, licorice, scorched earth and blueberry emerge. This leads to a wine which is more structured and less opulent than it's peers. It will evolve for a minimum of 8-10 years and drink well through to 2040.

Jay Miller for Robert Parker, The Wine Advocate, October 2007.

96 Points

A monster!

Showing a little reduction from more oak, the fruit weight of this wine is staggering: layers of fruit strip away as you let it hang around your palate for a seriously long time: the strong core of dark minerality shows just how complex it is.”

Selected in the best of the best by variety-

James Halliday, Australian Wine Companion 2009, July 2008.

93 Points

“Inky violet. Powerful dark berry liqueur and cherry-vanilla on the nose, with sexy floral and incense qualities adding complexity. Broad and juicy, with deeply concentrated blackberry and boysenberry flavors, supple tannins and slow-building anise and saffras on the back. Generous but focused shiraz with excellent finishing energy and persistence. Still quite primary, but there'd be no crime in drinking this after giving it an hour or so in a decanter.”

Stephen Tanzer's International Wine Cellar, September 2008.

“Here's a wine to cellar for a while. With time it's rich spiciness will evolve into a savoury food-friendly drop. Try it with rosemary tied lamb shoulder.”

5 of the best; big reds, Donna Hay Magazine, June, 2008.

Silver Medal, International Wine Challenge, 2009

Silver Medal, Decanter World Wine Awards, 2009