

The Wine Advocate Robert Parker 2007



2006 Mitolo Jester Cabernet Sauvignon 92 points

"The 2006 Cabernet Sauvignon "Jester" includes 20% dried grapes in the style of Amarone. Purple colored, it has a fragrant bouquet of black fruits, tar and violets. This leads to a smooth-textured, layered, dense wine with enough structure to evolve for 4-6 years. It has a long pure finish and can be enjoyed over the next 15-20 years. It is a superb value in Cabernet Sauvignon".

2006 Mitolo Jester Shiraz 91 points

"2006 Shiraz "Jester" was aged for 12 months in French and American oak. Purple-colored, it offers up an expressive nose of cedar, spice box, smoke, pepper and blueberry. Medium to full bodied and supple textured, the wine has a forward personality with layers of spicy fruit and some elegance. It is for drinking over the next 10 years and is outstanding value".

2006 Mitolo G.A.M. 95 points

"The 2006 Shiraz "G.A.M." (the initials of the Mitolo children) was aged in French and American oak, 60% new. Opaque purple in color, it has an aromatic array of roasted coffee, violets, lavender, pepper, Asian spices, blueberry and blackberry liqueur. In the mouth it is velvety-textured, deep, concentrated, opulent, and altogether hedonistic. It will evolve for 5-7 years and drink well through to 2026".

2006 Mitolo Reiver Shiraz 94 points

"The 2006 Shiraz "Reiver" is sourced from a single vineyard in the Greenock region of the Barossa Valley, the average age of the Reiver vines is 60 years. Opaque purple in colour, it has an enthralling perfume of saddle leather, truffle, violets, pepper, blueberry, toast and blackberry. This leads to a full bodied wine which manages to retain elegance. Opulent, ripe and layered with spicy blue and black fruits the wine has enough underlining structure for extended cellaring. Nicely intergrated and long in the finish, it can be enjoyed over the next 12-15 years".

2006 Mitolo Savitar Shiraz 94 points

"The 2006 Shiraz Savitar" was aged in 100% new oak, predominantly French. Purple coloured, the aromatics are a bit reticent intially, 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".

www.mitolowines.com.au
Mitolo Wines as reviewed by Jay Miller