

MITOLO

purity · elegance · power

PRESS REVIEWS

2004 G.A.M. SHIRAZ

Vineyard Region
McLaren Vale



“Aged 18 months in primarily French oak, the 2004 Shiraz G.A.M. is an exceptional example of a precise yet full-flavored, concentrated Shiraz. Its gorgeous perfume of blueberries, blackberries, camphor, licorice and pain grillé is followed by an inky/blue/purple-colored wine offering superb purity, full bodied richness and gorgeous depth as well as texture. This fabulous effort is another example of Ben Glaetzer’s brilliant talents. It should drink well for 15 years.”

The Wine Advocate, Robert Parker, 97 points

“Deep colour, excellent hue; concentrated and rich red and black fruits, and plenty of dusty tannins. Drink 2016 ”

2007 Wine Companion, James Halliday, 5 Stars. Rating 94

Gold Medal

18.5 Points

2006 Royal Adelaide Wine Show

“Very, very good. Big and thick like the Reiver of the same year, but infused with an earthen complexity that gives it a great kick along. This really fills the mouth. Intense cherry-blackberried fruit with a side glance of aniseed, the tannins are mature and significant and impressive, and while the alcohol is so strong it adds a bitterness, the overall show is quite a ride. Excellent length. Drink: 2005-2012.”

Winefront Monthly, Campbell Mattinson, Oct/Nov 2005. 93 points

“The G.A.M. shiraz 2004 expresses a more supple and fleshy style of shiraz and despite the 70 per cent new French oak, together with some French coopered American oak, it still shows admirable silky-sweet, ripe opulence backed with some fine, firm tannins. It’s a beauty.”

The West Australian, Ray Jordan, 6th October 2005

“Brace yourself for 15% alcohol, loads of oak and colossal plum/cherry fruit. This is one king kong of a shiraz!”

Wine Style, Tyson Stelzer, June 2006

“Ben Glaetzer and Frank Mitolo have formed a formidable partnership in Mitolo wines. The wine offers intensely youthful dark colour, luscious black fruits - complex and rich. Powerful, concentrated and fresh, it has lots of oak extract and alcohol but dense fruit give the wine texture and richness. This is a complex, rich and long wine that will age very well.”

SCOOP Magazine, Autumn 2006. Awarded: Gold (18)

“Named after the Mitolo children, Gemma, Alexander and Marco, this full-blooded McLaren Vale shiraz smells warm and sweet, with spicy, jammy blackberry, dark chocolate and saddle leather aromas. The palate is bold and forward, with rich, ripe flavour, balanced tannins and a hint of raspberry at the end.

Ageing: Drink over either years.

Food Ideas: Hearty beef casseroles; mature cheddar.”

The Age, Ralph Kyte Powell, 4th April 2006. 4.5 Star Rating

“Spicy and aromatic. Opulent black fruit flavours. Rich intense palate, good fresh acidity and a firm tannic backbone over dense, fleshy fruit.”

Decanter, September 2006. Recommended

“Very sweet, almost floral nose with good lift and no heat despite its 15%. Very slightly inky on the finish. Still a bit severe but should eventually provide lots of pleasure.”

Purple Pages, Jancis Robinson, January 2007

Gold Medal

2006 Japan Wine Challenge