

MITOLO

PRESS REVIEWS

2013 G.A.M. SHIRAZ
McLAREN VALE



95
POINTS

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As good an example of this McLaren Vale shiraz as I have tasted. The dominant French oak has introduced a controlled wrap, while the 20 per cent American oak has added some supple sweetness that works so well. Compelling combination of spices, dark plums and rich dark chocolate.

Smooth and seamless structure with plenty in the tank for extended cellaring.

West Weekend Magazine, Ray Jordan, April 2016

94 POINTS

The nose starts the seduction process; it's heady. The wine sits at the front of the mouth like a jaguar ready to pounce. But it doesn't pounce. It stealthily pads across the palate, building menace and promise, which it delivers in full. 94 points now and I think more to come. Worth the \$50 asked.

The Key Report, Tony Keys, April 2016

91 POINTS

Warm flavours of blackberry and saltbush with coffeed oak in well-balanced support.

James Halliday Aust. Wine Companion 2017, James Halliday, August 2016

SILVER MEDAL

Melbourne International Wine Competition 2016

SILVER MEDAL

Team leader Martin Lam found 'smoky bacon, black plum, liquorice notes and plenty of spices, for a big wine that needs red meat', while Blandford Comptoir's Devon Pryor highlighted 'purple fruit and bramble leaf aromas, a fresh and elegant palate with savoury, meaty notes on a lengthy finish'.

Sommelier Wine Awards 2016

WINE OF THE WEEK

The 2013 red wines from Frank Mitolo and his McLaren Vale team are right in the zone; offering splendid drinking on release and reflecting the excellent vintage. This is a wine of impressive balance with everything in place as the 40+-year-old vines get to show their quality. There is 70% new oak in the mix but it doesn't intrude on the dark fruit and lifted herb notes. The amalgam of sweet fruit and savoury notes creates a wine that is truly memorable - a worthy tribute to Mitolo's three children; Gemma, Alexander and Marco, after whom the wine is named. Unfined and unfiltered, this offers superb drinking.

Winsor Dobbin, February 2016