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Latest News

SAVITAR / SHIRZ / McLAREN VALE / 2003



Robert Parker, *The Advocate* 2003

94-97 points

Another prodigious offering is the 2003 Shiraz Savitar. Made from 30 to 50 year old Shiraz vines in the Willunga district of McLaren Vale, it was aged 18 months in 100% new French barrels and small foudres. This elegant Shiraz boasts an opaque purple colour along with sumptuous blueberry, blackberry and cassis notes intermixed with touches of white flowers, licorice, camphor and graphite. A compellingly textured, rich, sugar-endowed red, it combines power with finesse.

Huon Hooke - *Good Living, The Sydney Morning Herald, December 2004*

One for lovers of ultra-ripe, plushy, voluptuous McLaren Vale reds. It's remarkably complex. Already and shows some 'cooler' spice aromas of nutmeg and clove with the expected dark chocolate and berry-jam. It carries its 14.5% alcohol and really fills the mouth. Now to 15 years

Jeremy Oliver

18.0 points

Earthy. Spicy Rhone-ish shiraz with generous, briary but slightly straightforward fruit and a substantial dose of mocha/chocolate/vanilla barrel ferment characters from American cooperage. Drink 2004-2007+

Divine Magazine, *March-May 2004*

Black as the Ace of Spades and fantastically complex with black fruits, roasted meats, mocha, cedar, leather, violets, pepper and spice. The palate is silky, yet restrained by the conveyor belt of tannins that carries the fruit from the initial entry right through to the very long finish. Powerful and controlled with an inner core of concentrated fruit to balance out the tannins that will continue to be spellbinding for the next fifteen or so years. *Doug Neale*

Decanter Magazine UK

Gold medal in Decanter Wine Awards 2005