

MITOLO

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Latest News

SAVITAR / SHIRZ / McLAREN VALE / 2002



Robert Parker – The Advocate 2003

94-96 points

The saturated blue/purple coloured 2002 offers gorgeous aromas of white flowers, liquid minerals, blackberries, blueberries, earth and tree bark. Ripe and full-bodied with great intensity, this prodigious effort will require 2-3 years of cellaring. Anticipated maturity 2006-2016.

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 - Doug Neale, 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.

Wine International - UK, March 2005

95 points

“This is sweet, rich and ultra-ripe, with masses of dark fruit and complexity.”
(Tony Allen)

“Rich, intense fruit, with fine, toasty new oak in the background. This is a very big wine with loads of fruit.”
(Richard Bampfield MW)

“Vibrant and dense, with defined and complex fruit.”
(Sam Harrop MW)

Drink 2007-2020. One of 3 Gold Medals

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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

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Decanter Magazine UK

Gold medal in Decanter Wine Awards 2005

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SAVITAR / SHIRZ / McLAREN VALE / 2004



The West Australian, Ray Jordan

6th October 2005

The Savitar shiraz 2004 is all McLaren Vale and is matured in 100 per cent new French oak. Mitolo was seeking a tighter, more powerful wine with an underlying strength. He gets it big time with a wonderful seamless palate showing fine oak and fruit integration, together with a spicy mineral and earthy mix that is absolutely compelling.”