

MITOLO

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SERPICO / CABERNET SAUVIGNON / McLAREN VALE / 2002



Max Allen - *Weekend Australian*

17/18th May 2003

“2002 Mitolo Serpico Cabernet Sauvignon (about \$50 a bottle), is already a splendid drink, despite its youth, its black-hole like density and its powerful 15 per cent alcohol content. Made from McLaren Vale cabernet using Italian appassimento method of drying the grapes before fermentation, the wine is super intense, shot through with spice and it lingers soulfully for ages after swallowing.”

Campbell Mattinson - *Gourmet Traveller*

April 2003

“This is a thick, tarry, porty wine with grippy tannins and smoky length”
“ . . . it will be great with time.”

James Halliday - *Australian Wine Companion*

94 points and 5*

Bright, deep red-purple; spotlessly clean, welcoming blackcurrant, dark chocolate and sympathetic and balanced oak aromas are followed by a palate with excellent structure, mouthfeel and balance, those layered flavours again coming to the fore. Made in full-on Amarone style, with the grapes being allowed to dehydrate on racks for 5 weeks, leaving the wine with 15% alcohol by volume. As in the case of high class Amarones, the alcohol does not burn.

Melbourne Wine Show, July 2003

Gold Medal

McLaren Vale Wine Show, October 2003

Gold Medal

Max Allen - *Australian Gourmet Traveller WINE*

August/Sept 2003

“This Cabernet’s brooding, dense, complex, lingering quality stems from the employment of the Italian appassimento method of drying the grapes before fermentation. It should develop slowly in bottle wonderfully for a decade or more.”

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Robert Parker – The Advocate 2003

93 points

Serpico is allegedly made in the style of an Italian Amarone. Because of that I expected to see more prune, raisiny and tar-like aromas and flavours. In reality, the fruit was air-dried for seven weeks resulting in considerable dehydration with rachets up the level of intensity as well as concentration.

There is no doubting that this is a seriously built full-throttled Cabernet Sauvignon on steroids. It offers a tremendous nose of new saddle leather mixed with crème de cassis tobacco smoke and a hint of spicy French wood. With great intensity, power and richness in addition to surprisingly good balance, it can be drunk now because of its seamless integration of acidity, tannin and alcohol. This fascinating effort should last for 10-15 years.

Divine Magazine - Doug Neale, March-May 2004

The end result is the most impressive McLaren Vale cabernet I have ever tasted: violets, black fruits, crushed leaf and cedar. The palate is crammed full of varietal flavours on a 360 degree joy ride. It has great depth and true varietal flavour and is powered by a torrent of powder-fine tannins. If you could drink silk this is what I would imagine it to be like. And it will live for twenty years, but it is so beautifully crafted that you can easily drink it now and indulge in its intellectual pedigree.

International Wine Cellar, July/August 2004

91 points

(US\$60; from fruit harvested at a normal 13% potential alcohol, but then left to dry on racks in the style of an Amarone) Ruby-red. Aromas of currant, woodsmoke and roasted herbs. Sweet, lush and slightly truffley; offers a distinctly glycerol mouth feel and captivating sweet fruit flavors. Not your normal cabernet, and yet the flavors are true to the variety. Finishes very long and rich, with sweet tannins. *Stephen Tanzer*