

# MITOLO

## PRESS REVIEWS

2015 ANGELA SHIRAZ  
McLAREN VALE



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### 95 POINTS

Gloriously rich and powerful, yet beautifully balanced and structured, this impressively expressed shiraz displays mixed berry compote, chocolate tart, cedar and fragrant spice aromas on the nose, leading to a palate that shows outstanding depth and richness. The wine is fleshy and expansive, and offers smooth flow to a lingering delicious finish. At its best: now to 2030. AU\$35.00. [www.mitolowines.com.au](http://www.mitolowines.com.au). Dec 2017.

**Sam Kim, Wine Orbit, December 2018**

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### 94 POINTS, SILVER

From the Lopresti family's Sandra's Block Vineyard at the southern end of McLaren Vale near Willunga. The free-draining soils here are considered to produce bright, lifted shiraz. 18 months in oak, predominantly older French puncheons. A very composed and polished wine, with generous blackberry, chocolate and typically regional earthy characters seamlessly woven together. Oak and tannin subtly play their part. A high quality crowd pleaser.

**James Haliday, January 2018**

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### 93 POINTS

Made with only 30% new oak, the 2015 Small Batch Series Angela Shiraz is named after Frank Mitolo's mother. It showcases lovely aromas of violets and raspberries, a silky-textured medium to full-bodied palate and a long finish lined by fine-grained tannins and just a hint of toast. Imagine a Pinot-style of Shiraz, done very, very well. Frank Mitolo and Ben Glaetzer cooperate on this project, with the grapes sourced from the Lopresti family's McLaren Vale vineyards and the wines made in Barossa by Glaetzer. The cellar door and fine-dining restaurant (Bocca di Lupo) are in a trendy shipping-container "building" in McLaren Vale. The five-course degustation menu for \$110 is worth the trip.

**Robert Parker, September 2018**

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**The Wine Advocate, Lisa Perrotti-Brown, September 2018**

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### 92 POINTS

This is one of the more stylish and refined shiraz from McLaren Vale. Silky smooth with good flavour intensity. Balanced with the fine tannins supporting the pure varietal fruit. Category- \$20-\$40

**Wine Business Magazine, Tyson Stelzer, Jan/Feb 2017**

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### 92 POINTS

Blackberry, blueberry, leather and violets on the nose. Full body, chewy and tannic. Extracted style to this but shows polish and form too. Give it a few years to soften. Better in 2019. Screw cap.

**James Suckling, July 2017**