

# MITOLO

## 2014 SAVITAR SHIRAZ

### TASTING NOTES



#### WHAT'S IN A NAME?

*Our Savitar Shiraz is as charming, as much as it is bold. Similar to the dragon-like creature after which it's named, it is a wine with great power, yet a softness, a polish, an elegant distinction. It's not shy, and opens up with bold, up front fruit, yet is delicately balanced with natural acidity and mouth coating tannins.*

#### STYLE

At Mitolo our 'house' style is a reflection of our unique position in McLaren Vale. Our location at the southern end of McLaren Vale produces Shiraz fruit with powerful, pure flavours and elegant structure. Grapes are picked on flavour ripeness, which gives us the mature tannins and vibrant fruit which are key characteristics of all Mitolo wines. Savitar, the flagship Mitolo Shiraz, is a tightly structured yet powerful wine produced in very limited quantities. Delicately balanced such that no single element dominates, Savitar is brooding and intense, an impressive wine for special moments.

#### VINEYARD

Like the G.A.M., the fruit for Savitar comes from the Lopresti vineyard Chinese Block, located at the southern end of McLaren Vale about 3km inland from the coastal town of Port Willunga. The Savitar grapes come from one tiny section of this block: a particularly unforgiving, rocky patch of soil in the north eastern corner. Here, the vines are naturally pushed very hard, producing low yields of fruit. The berries are tiny but well structured and packed full of flavour.

#### VINIFICATION

The 2014 vintage delivered high quality wines with great colour, and bright, pure fruit flavours. Each parcel of fruit for Savitar is fermented on skins for fifteen days. This slightly longer time on skins ensures a tighter overall structure setting up the framework for a wine built for ageing. Following fermentation, the wine is pressed, and transferred to oak barrels where it remains on light lees for approximately 18 months before it is carefully selected for the final blend.

#### REGION

McLaren Vale

#### VARIETY

100% Shiraz

#### HARVEST DATE

March 2014

#### BOTTLING DATE

December 2016

#### CLOSURE

Stelvin

#### COLOUR

Impenetrable garnet red

#### NOSE

Brooding and alluring, subtle notes of black cherry, plum and blueberry prevail, with a touch of fresh minty herbals and spicy, vanillin French Oak.

#### PALATE

Refined and elegant, full bodied with a silken structure. Serious, deep dark flavours of blackberry, plum and dark chocolate build to a firm finish, framed by fine-grained tannins that are a hallmark of this wine.

#### CELLARING

8 - 20 years

#### MATURATION

Aged in 100% new medium to light toasted barrels which are a blend of 80% French and 20% French coopered American oak for approximately 18 months.

#### FOOD MATCH

This wine is crying out for meat! Bistecca Fiorentina with all of the trimmings.

**ALCOHOL (Alc/Vol)** 14.5%

**RS** 3.5 g/L

**pH** 3.5

**TA** 6.4 g/L

**RRP** \$80.00