

# MITOLO

## 2012 7TH SON GRENACHE SHIRAZ

### TASTING NOTES

#### WHAT'S IN A NAME?

*The Seventh Son of the Seventh Son is preordained by his birth right to be endowed with the gifts of second sight, healing and luck. The "Chosen One" is however cursed by the good and evil forces that battle for his eternal soul.*

#### STYLE

Seventh Son Grenache Shiraz is quite a different wine for Mitolo and a commitment to the McLaren Vale region and its most revered varieties. The Grenache portion, sourced from 75 year old biodynamically grown bush vines from the deep sands of Blewitt Springs, provides rustic, lighter, earthier flavours than the fruit forward, softer Shiraz portion sourced from the Lopresti vineyards. When blended together though these opposites provide a great foil for each other, creating a complex and intriguing wine. There is very little new oak influence in this wine, with older oak barrels chosen for the elevage. The tannins are sandy, almost gritty, helped along by the tiny dollop of Sagrantino, a little Italian twist on a classic blend from southern France and McLaren Vale. This is a wine made more in the earthy style of the wines of my European heritage, yet still speaks loudly of place, McLaren vale, with its generosity and purity.

#### VINEYARD

The Grenache is sourced from the northern part of McLaren Vale known as Blewitt Springs where the soil is deep sand. This vineyard of old gnarly bush vines was planted over 70 years ago and is dry grown and farmed biodynamically. It is a significantly cooler site than where the Shiraz parcel is sourced: the Mitolo Lopresti vineyard found about 30km to the south on the clay flatlands near the beach. The cooler conditions and sandy soil give the Grenache wine big fragrance and firm structure. The Shiraz offers a juxtaposition of style with the warmer conditions and heavy clay soil giving a richness and soft structure that are an ideal foil for the Grenache.

#### VINIFICATION

The Shiraz and Grenache parcels were kept separate until the final blending stage just prior to bottling. Both parcels were destemmed without crushing then pumped over once daily. The ferment was kept cool throughout in an attempt to extract the tannin, colour and flavour very softly and to hold onto the pure fruit characters that are a signature for Mitolo. The wine was kept in one and two year old barrels, all of French origin, for 18 months before being blended. We added just a tiny amount of Sagrantino to the final blend, also from the Lopresti vineyard, to enhance the structure of the wine. The final blend was clarified by racking only, and bottled without fining or filtration.

#### REGION

McLaren Vale

#### VARIETY

56% Grenache, 40% Shiraz, 4% Sagrantino

#### HARVEST DATE

March 2012

#### BOTTLING DATE

January 2014

#### CLOSURE

Stelvin

#### COLOUR

Bright garnet

#### NOSE

Pure, lifted, cherry, musk and raspberry from Grenache with darker plum and blackberry, and a minty herbal character from Shiraz.

#### PALATE

Deeply flavoured, full and brooding to begin the wine fills the mouth with darker fruit flavours of plum and earthy characters. The mid palate is soft and mouth filling albeit with a lighter touch than the Shiraz wines from our top range. A dry, almost savoury finish with some gritty tannin; a perfect combination for Italian food.

#### CELLARING

6 - 10 years

#### MATURATION

Aged in fine grained oak, predominantly hogsheads (100% old French Oak) for 18 months.

#### FOOD MATCH

Goat Capretto

ALCOHOL (Alc/Vol) 14.5%

RS 0.78 g/L

pH 3.4

TA 6.5 g/L

RRP \$35.00

