

MITOLO

2013 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 old bush vines off the 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 élevage. 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 is dry grown and farmed with minimal input. It is a significantly cooler site than where the Shiraz and Sagrantino parcels are 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

65% Grenache, 32% Shiraz, 3% Sagrantino

HARVEST DATE

April 2013

BOTTLING DATE

July 2014

CLOSURE

Stelvin

COLOUR

Light Crimson

NOSE

Grenache is the dominant grape in the blend and it shows on the nose with highly fragrant and earthy characters of dried herbs and tobacco. The Shiraz complements these characters with beautiful sweeter aromatics of ripe red cherries and mint.

PALATE

The wine is mid-weighted with bright acidity and heart-warming earthy, savoury characters of dried herb and tar sitting perfectly alongside delicate raspberry and cherry. The tannins are prominent yet fine and mouth coating providing a wonderful framework for the juicy mid-palate. This wine with its mid-weight, savoury nature and firm tannic backbone is truly a nod to the wines of my homeland, Italy.

CELLARING

6 - 10 years

MATURATION

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

FOOD MATCH

Fagioli al Forno

ALCOHOL (Alc/Vol) 15.5%

RS 2.4 g/L

pH 3.4

TA 6.5 g/L

RRP \$35.00

