

# MITOLO

## 2016 7<sup>TH</sup> SON GRENACHE SHIRAZ SAGRANTINO

### 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 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 is dry grown and farmed with minimal input. It is a cooler site than where the Shiraz and Sagrantino parcels are sourced: the Lopresti vineyard found about 18km to the south on the clay flatlands near the beach. The Grenache brings florals, pretty fragrance, cherry spice and soft tannins. The Shiraz offers a juxtaposition of style with the warmer conditions and heavy clay soil giving a richness and depth to the mid palate, 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 small 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

62% Grenache, 32% Shiraz, 6% Sagrantino

#### HARVEST DATE

March 2016

#### BOTTLING DATE

October 2018

#### CLOSURE

Stelvin

#### COLOUR

Vibrant garnet red with bright ruby rim

#### NOSE

Lifted and attractive floral bouquet, fresh and fragrant red fruit accents of red cherry and raspberry, leading to richer aromas of satsuma plum, cinnamon spice and potpourri. Intriguing and attractive.

#### PALATE

Succulent raspberry and red cherry flavours open proceedings on this juicy medium bodied beauty, lending it an easy approachability before bass notes of olive tapenade and salty liquorice kick in. Ripe tannins are fine grained and savoury with the Sagrantino adding an earthy moreishness to the finish that is drawn out by finely balanced acidity. A deliciously savoury and satisfying medium bodied red.

#### CELLARING

6 - 10 years

#### MATURATION

Aged in fine grained oak, using only old French Hogshead oak. Grenache is aged in 3-4 year old French Hogshead, minimising oak influence. Shiraz is aged in 2 year old French oak for 18 months.

#### FOOD MATCH

A perfect match to a simple plate of sliced Norcineria, a sausage made from wild boar (Cinghiale) in Sagrantino's native Umbria.

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

**RS** 0.6g/L

**pH** 3.51

**TA** 5.68g/L