

MITOLO

2018 7TH 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 no 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 Mitolo's 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 twice 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 two and three year old barrels, all of French origin, for 14 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 2018

BOTTLING DATE: 19th March 2020

RELEASE DATE: December 2020

CLOSURE & FORMAT: Stelvin, 750ml

COLOUR: Medium ruby with purple hues.

NOSE: Gorgeously expressive with lifted aromas of spiced plum, strawberry, black cherry, violet and cedar.

PALATE: Lovely weight with equal elements of sweet spice and ripe fruit. Satsuma plum, cherry, cinnamon and vanilla mesh perfectly with refreshing acidity and fine-grained tannins. Full-bodied, but soft and harmonious, it finishes long with a silky mouthfeel. Our best 7th Son to date.

VINTAGE: A drier than average growing season for the third consecutive year, which contributed to lower yields across the board. The season commenced with good winter rainfall, but a dry spring followed reducing vine vigour.

PRE FERMENT MACERATION: Nil

POST FERMENT MACERATION: 2 weeks

CELLARING: Six to ten years

MATURATION: Aged in fine grained oak, using only second and third use French Hogshead oak for 14 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.

YEASTS: Rhone Isolate

RS 0.7g/L **pH** 3.37 **TA** 6.36g/L **Alc** 14.5%

WINE MAKER: Ben Glaetzer

RRP \$39.00

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