

MITOLO

2000 G.A.M. SHIRAZ

TASTING NOTES



WHAT'S IN A NAME?

G.A.M. is a reflection of passion for 'family' the Mitolo's have - GAM are the initials of Frank's children's first names - G(Gemma), A(Alex), M(Marco). The Latin placed on the label translates to "in honour of our children".

STYLE

The Shiraz grapes for GAM were hand harvested in the Willunga district of McLaren Vale, South Australia. Each parcel of fruit was fermented on skins for seven days prior to pressing and the completion of fermentation in 90% fine grained new French oak, 10% seasoned American oak. A natural malolactic fermentation was completed before the wine was racked and returned to oak where maturation for 16 months followed. This first release Mitolo wine shows a vibrant deep red colour and displays masses of ripe blackberry fruit intermingled with saddle leather and earthy spice. The palate is dense and well structured with cherries, liquorice and well rounded tannin.

VINEYARD

The Shiraz grapes for GAM were hand harvested from the Lopresti Vineyard in the Willunga district of McLaren Vale, South Australia. The soil in this area is heavy grey loam over sandstone, with black cracking Biscay clays intermixed. The soil has excellent water holding capacity and requires minimal irrigation. McLaren Vale has distinct maritime climate, cool breezy nights and warm, mild days. These factors contribute to an even ripening period, allowing the development of rich fruit flavours and fully ripe tannins. This combination provides ideal conditions for growing fruit of intensity and balance.

VINIFICATION

McLaren Vale experienced a challenging vintage in 2000. Cool and overcast weather during November and December was conducive to powdery mildew development. Fruit set was marginal in some varieties and hot dry weather in January and February reduced yields of most varieties by up to 40% on the 1999 tonnage. Heavy rainfall in the latter part of February and at regular intervals after this time delayed the onset of fruit maturity and made picking scheduling tricky. Despite the challenging season, there were some excellent parcels of fruit picked from the 2000 vintage. The early picked fruit that missed the rain,

REGION

McLaren Vale

VARIETY

100% Shiraz

HARVEST DATE

March 2000

BOTTLING DATE

September 2001

CLOSURE

Stelvin

COLOUR

Intense, deep crimson

NOSE

Brooding fruit profile, black cherry, plum, chocolate and subtle minty herbal characters. There is strong support from the savoury oak with notes of cedar and clove.

PALATE

The fruit shines brightly on the palate with blackberry and plum, supported by quality savoury oak flavours of mocha and vanilla. The tannins are soft and the flavours deep and long creating a generosity, a sense of comfort, that is such a feature of this variety in our unique part of the world.

CELLARING

6 - 10 years

MATURATION

Aged in fine grained oak, predominantly hogsheads (70% new: 80% French and 20% French coopered American) for 18 months.

FOOD MATCH

This comforting wine requires equally comforting food, Bistecca Fiorentina with Salsa Verde.

ALCOHOL (Alc/Vol) 14%

RS 0.1 g/L