

# MITOLO

## **2001 G.A.M Shiraz**

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”.

## **The Vineyard**

The Shiraz grapes for GAM were hand harvested 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.

## **Vintage 2001:**

The 2001 vintage provided the grape growers and winemakers of McLaren Vale with one of their most challenging harvests. Despite some adversity in conditions, the rewards for those with skill and good management were bountiful with some exceptional wine being produced — particularly red wines.

The 2000-2001 growing season provided the region with one of its best winters, resulting in very good and consistent fruit set. Summer commenced in a normal manner until January when extended hot periods accelerated the ripening period. While the number of concurrent high temperature days was abnormal, the grapes remained in good condition, no doubt due the beneficial winter rains and improved canopy protection adopted by the region’s growers. As a result while earlier ripening varieties came on very early, later varieties particularly reds achieved good sugar levels, richness of colour, and creditable balance. Overall yields were up considerably on the 2000 vintage, while new vineyards also contributed to what was expected to be a record crop.

The vintage started in the first week of February with full vintage under-way by the third week in February. The weather was particularly unsettled with higher than normal temperatures and above average rainfall. After Easter weather pattern returned to ideal autumn conditions, although by then much of the crop was in. Red varieties also showed the results of an exceptional winter backed by good vineyard management. Overall many winemakers considered the quality to range from very good to excellent. While Shiraz encountered the worst of the conditions, many growers were able to produce excellent quality, some describing the resultant wine as the best colour intensity seen in the region for many years. In summary the region proved its consistency. (Courtesy of the AWBC Regional Winegrape Report).

**Winemaking**

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.

**Tasting Notes**

The G.A.M Shiraz shows a vibrant deep red colour and displays masses of ripe blackberry fruit intermingled with saddle leather and earthy spice and dark chocolate. The palate is dense and well-structured with cherries, liquorice and well-rounded tannin. Would reward careful cellaring