

MITOLO

purity · elegance · power

G.A.M. SHIRAZ

Vineyard Region
McLaren Vale



2002 VINTAGE

TASTING NOTES

Background:

The family owned Mitolo Wines was established in 1999 by Frank and Simone Mitolo. Their vision is to create individual, handcrafted premium wines built on passion and an uncompromising commitment to quality. Winemaker, Ben Glaetzer became a partner in the business in 2001.

Key Facts:

Mitolo delivers wines that express purity of varietal flavour, show elegance of structure with soft tannins whilst being rich, powerful and complex. All the grapes are picked on flavour ripeness which contributes to the soft, ripe tannins and vibrant fruit which is a key characteristic of all Mitolo Wines.

G.A.M. is opulent and robust, yet with a focus on finesse and multilayered complexity. It exhibits typical Mitolo softness and richness.

Vineyard:

The G.A.M. Shiraz comes from the Chinese Block vineyard which is located in the Willunga district at the southern end of McLaren Vale. The soils, which are heavy grey loam soils over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins.

Vintage 2002:

The 2002 vintage in McLaren Vale has produced some exceptional wines despite lower than average yields in many of the vineyards with many winemakers comparing the 2002 vintage with the 1990 and 1998 vintages. The summer was South Australia's coolest on record and allowed for a cooler ripening period for all varieties meaning flavour ripeness was gained at high sugar levels, while good natural acidity was maintained. Shiraz showed intense colour, structured tannins, flavours and ideal levels of natural acidity.

Vinification:

Each parcel of fruit for G.A.M. was fermented on skins for ten days prior to pressing with up to one third to two thirds undergoing barrel fermentation. A natural malolactic fermentation was completed before the wine was racked and returned to oak.

Maturation:

Aged in fine grained oak predominantly hogsheads (70% new being a blend of 80% French and 20% French coopered American oak plus 30% one and two year old French/American oak) for 16 months. A total of 16 coopers are used for the Mitolo oak regime.

Tasting Notes:

Opaque black/purple. The nose shows concentrated cherries with hints of oak and liquorice. An elegant yet robust palate, showing the Mitolo style softness and richness. Well structured with awesome concentration of pure plummy fruit.

Cellaring:

Will drink well for 8 - 10 years.

Winemaker:

Ben Glaetzer