

MITOLO

purity · elegance · power

2003 VINTAGE

TASTING NOTES

G.A.M. SHIRAZ

Vineyard Region
McLaren Vale



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 2003:

2003 produced limited quantities of incredibly flavoured and deep coloured fruit, with almost perfect ripening conditions from veraison through to harvest.

Vinification:

Each parcel of fruit for G.A.M. is fermented on skins for 10 days in 2 tonne fermentation vessels. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked.

Maturation:

Aged in fine grained French oak (70% new plus 30% one and two year old French/American oak) for 16 months.

Cellaring:

Will age reliably for 10 years

Winemaker:

Ben Glaetzer