

MITOLO

purity · elegance · power

2004 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. The ageing in fine grained high quality French oak enhances the nuances of the individual parcels of fruit.

Vineyard

The grapes come from the Willunga district of McLaren Vale, where the heavy grey loam soils over sandstone, intermixed with black Biscay clay, combined with the maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield is around 2-3 tonnes per acre.

Vintage 2004:

A longer than usual vintage attributed to cool conditions during ripening which was welcomed by winemakers who reported that red wines quality is extremely good. Shiraz fruit showed full flavour ripeness, excellent colour, and tannins with wines exhibiting great varietal flavours and aromas.

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 followed by a natural malolactic fermentation before racking.

Maturation:

18 months in 70% new French (Allies/Nevers) hogsheads and barriques plus 30% second use American hogsheads and barriques.

Cellaring:

Will age reliably for 10 years with careful cellaring.

Winemaker:

Ben Glaetzer