

# MITOLO

purity · elegance · power

2007 G.A.M. SHIRAZ

Vineyard Region  
McLaren Vale



## 2007 VINTAGE

## TASTING NOTES

### Background

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power. Winemaker Ben Glaetzer became a partner 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 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 an acre (40hl/ha).

### Vintage 2007

Unprecedented seasonal conditions have reduced yields to a 30 year low. The 2007 harvest commenced six weeks early. The major seasonal influence on the 2007 crop was the severe drought conditions experienced across much of the country, however an episode of rain in mid January improved the situation for many growers by refreshing the vines. Winemakers report that many red varieties bunch numbers were near average, however there were fewer berries per bunch than usual and the berries were small. Quality is thought to be good to excellent. Absence of disease is a primary factor in this outcome. Conditions appear to be more favourable to reds with smaller red berry size traditionally associated with higher quality through intensification of flavour and colour. *Courtesy of the Australian Wine and Brandy Corporation*

### Vinification

Each parcel of fruit for G.A.M. was fermented on skins for 10 days at cool & warm temperatures. The cool temperature assists in making the finished wine more approachable and the warm temperature gives more structure. G.A.M. uses a blend of the two. The wine was then pressed and underwent partial barrel fermentation followed by malolactic fermentation before racking.

### Maturation

Aged in fine grained oak predominantly hogsheads (70% new being a blend of 80% French and 20% French coopered American oak plus 30% being 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

Deep purple. The nose is an intense combination of smoked herbs, liquorice and blackcurrants leading to a full bodied palate with notes of cassia and cracked pepper.

### Cellaring

Will age reliably for 10 years.

### Winemaker

Ben Glaetzer.