

# MITOLO

purity · elegance · power



Frank Mitolo and Ben Glaetzer  
[www.mitolowines.com.au](http://www.mitolowines.com.au)

## 2008 MITOLO G.A.M MCLAREN VALE SHIRAZ

### TASTING NOTES

#### STYLE

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.

#### VINTAGE 2008

Rainfall in late December and late January topped up soil moisture to retain canopy health. Mid-January the temperatures in McLaren Vale were in the 20 degree range most days and these mild conditions persisted into the start of March. Cool and dry conditions during berry ripening were conducive to excellent flavour, colour and phenolic development. Vintage started in the first week of February, slightly earlier than average, with much of the premium fruit off the vine with high natural acid due to the cool early summer and healthy canopies. The heatwave, which saw a record run of 15 days over 35 degrees, interrupted perfect vintage conditions in McLaren Vale, causing the most condensed harvest in the region's history. Whilst there were challenges with the sudden ripening, overall 2008 will be a great year for quality.

#### 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.

#### VARIETY

100% Shiraz

#### REGION

McLaren Vale

#### APPEARANCE

Deep cerise with vibrant hues

#### BOUQUET

Notes of black cherry and dark chocolate with leafy espresso and mocha tones.

#### PALATE

Impressive richness and earthiness, showing savoury dusty tannins with intriguing length.

#### 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.

#### CLOSURE

Stelvin

#### CELLARING

10 years

#### FOOD MATCH

Braised beef cheeks, served with celeriac mash, sauteed brussel sprouts and kipfler potatoes.

#### HARVEST DATE

6th March 2008

#### BOTTLING DATE

8th February 2009

#### TECHNICAL INFORMATION

**Alcohol;** 15% **TA;** 6.98 g/l  
**RS;** 3.4 **pH;** 3.43