

# MITOLO

p u r i t y · e l e g a n c e · p o w e r



## 2009 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, with a focus on finesse and multilayered complexity. It exhibits typical Mitolo softness and richness.

### VINEYARD

The G.A.M. Shiraz comes from the Lopresti vineyard, specifically the Chinese Block, which is located in the Willunga district at the southern end of McLaren Vale. The soils are heavy grey loam over sandstone intermixed with black Biscay clay, a hungry earth which naturally controls yield. The climate mirrors that of the Mediterranean, with dry warm days and cool nights resulting in a long, even growing season with little disease pressure.

### VINTAGE 2009

The growing season began with a wet August followed by a dry spring resulting in an earlier start than normal and strong canopy growth. At Mitolo's Lopresti vineyard, this strong growth along with sound management techniques and an inherent understanding of the vines allowed the fruit to survive a long spike of heat at the end of January virtually unscathed. Conditions around this heat were actually quite mild; ideal for grape ripening. Shiraz displayed excellent varietal character with naturally balanced acidity.

### VINIFICATION

Each parcel of fruit for G.A.M. is fermented on skins for approximately ten days. Parcels are fermented at cool temperatures which helps to preserve the bright fruit characters without extracting hard or bitter tannins from the skins and seeds. After ten days the wines are gently pressed and run down to oak barrels. The wines are stored in the oak for approximately eighteen months after which each barrel is considered for the final G.A.M. blend

### VARIETY

100% Shiraz

### REGION

McLaren Vale

### APPEARANCE

Deep, vibrant crimson red

### BOUQUET

Lifted pure aromatics of darker berry fruits and spice: blackberries, plums, mocha, toasty vanilla oak.

### PALATE

The palate is powerful and extremely focussed with great depth of fruit character that is well framed by fine grain tannin, and drawn together to a long finish by naturally balanced acidity.

### 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 18 months.

### CLOSURE

Stelvin

### CELLARING

10 years

### FOOD MATCH

Rolled, slow braised beef cheeks, stuffed with roasted bacon, chestnut and brussel sprout farce and sweet potato mash

### HARVEST DATE

March 2009

### BOTTLING DATE

January 2011

### TECHNICAL INFORMATION

Alcohol; 15% TA; 6.88 g/l  
RS; 4 g/l pH; 3.5

Frank Mitolo and Ben Glaetzer

[www.mitolowines.com.au](http://www.mitolowines.com.au)