

# MITOLO

## 2012 G.A.M. SHIRAZ

### TASTING NOTES



#### WHAT'S IN A NAME?

*We love our wine, we love our food, and most of all we love our family. Named after Frank's three children, Gemma, Alex and Marco, our Mitolo G.A.M. Shiraz represents not only family but the beginning of the Mitolo Wines story. It's the first wine that Frank crafted in 2000 and sits at the heart of the Mitolo story.*

#### STYLE

At Mitolo we aim to produce wines that express our place and our heritage. Our location at the southern end of McLaren Vale gives us Shiraz fruit with powerful, pure flavours and elegant structure. The grapes are picked on flavour ripeness, which gives us the mature tannins and vibrant fruit which are key characteristics of all Mitolo wines. G.A.M. is opulent and robust, with a winemaking focus on creating balance as well as multilayered complexity. This wine, so reflective of the place it's grown, is an ideal match for the rustic foods of our heritage.

#### VINEYARD

The G.A.M. Shiraz comes from the Lopresti vineyard, and more specifically the Chinese Block, which is located at the southern end of McLaren Vale about 5km east of the coastal town of Port Willunga. The soil here is heavy grey loam mixed with black Biscay clay and sits above ancient Gnaltunga formation clay. This combination provides ideal conditions for growing fruit of intensity and balance. The climate here is Maritime, with dry, warm, sunny days in the growing season and a fresh sea breeze that cools the air overnight.

#### VINIFICATION

The 2012 vintage was a great one for us in McLaren Vale, producing deeply flavoured Shiraz wines with great energy. Each parcel of fruit for G.A.M. is fermented on skins for approximately ten days. Parcels are fermented quite cool which helps to preserve the bright fruit characters without extracting any hard or bitter tannins from the skins and seeds. After ten days the wines are gently pressed and run down to oak barrels, of which approximately 70% are new. The wines are stored in the oak for close to eighteen months after which each barrel is considered for the final G.A.M. blend.

#### REGION

McLaren Vale

#### VARIETY

100% Shiraz

#### HARVEST DATE

March 2012

#### BOTTLING DATE

October 2014

#### CLOSURE

Stelvin

#### COLOUR

Dark, deep crimson

#### NOSE

Satsuma plum, raspberry coulis with crushed fresh mint leaf, salted liquorice, subtle Chinese star anise spice, supplemented by smoky, spicy French oak.

#### PALATE

Luscious, textured and round palate packed with dark, brooding plum flavours, liquorice, and black olive. The tannins are soft and fine, providing a gentle framework for the deep fruit and creating a generosity, a sense of comfort that is such a feature of Shiraz in our unique part of the world.

#### CELLARING

6 - 10 years

#### MATURATION

Aged in fine grained oak, predominantly hogsheads (70% new: 80% French and 20% French coopered American) for 18 months.

#### FOOD MATCH

This comforting wine requires equally comforting food, pappardelle with duck ragu.

**ALCOHOL (Alc/Vol)** 14.5%

**RS** 2.6 g/L

**pH** 3.5

**TA** 7.1 g/L

**RRP** \$58.00