

# MITOLO

## 2013 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 3km 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 2013 vintage in McLaren Vale was excellent, with good winter rains followed by a mild, dry summer, ideal for grape ripening. 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 2013

#### BOTTLING DATE

October 2015

#### CLOSURE

Stelvin

#### COLOUR

Bright, deep, crimson red

#### NOSE

Intense, complex and bright nose of black cherry and blackened cedar wood with complexing dried Mediterranean herbs.

#### PALATE

The palate is a true reflection of one of the great vintages of the region with immense yet savoury flavours of vanilla, dark plums and dry, earthy flavours reminiscent of the clay soil from which it is grown. It is superbly balanced with a surprising restraint to the mid-palate despite its bold flavour.

#### 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

Baked Veal and Sage meatballs with soft Polenta.

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

#### RS 3.1 g/L

#### pH 3.5

#### TA 6.6 g/L

#### RRP \$58.00