

MITOLO

2015 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 2015 vintage delivered high quality wines with great colour, and bright, pure fruit flavours. 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 2015

BOTTLING DATE

October 2017

CLOSURE

Stelvin

COLOUR

Opaque red with purple hues.

NOSE

Aromatic and lifted, a bright and lively bouquet of raspberry and cut plums with a dusting of cinnamon spice.

PALATE

Masses of black fruits, notes of dried spice, anise and cloves.

CELLARING

8 - 20 years

MATURATION

Aged in fine grained oak, predominantly hogsheads (70% new 30% second use: 80% French Allier) for 18 months.

FOOD MATCH

Baked Veal and Sage meatballs with soft Polenta.

ALCOHOL (Alc/Vol) 14.5%

RS 3.0 g/L

pH 3.51

TA 6.71 g/L

RRP \$60.00