

# MITOLO

## 2018 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 Ngalinga 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

A successful vintage with above average crops and minimal faults. Spring was wetter than average with cooler air temperatures delaying flowering and subsequently veraison. These cooler conditions continued through early summer, defining the 2017 vintage. The wines of the vintage show a little more restraint compared to most years, fresh and elegant with distinct savoury attributes. Each parcel of fruit for G.A.M. is fermented on skins for 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 60% are new. The wines are stored in the oak for 14 months after which each barrel is considered for the final G.A.M. blend.

**REGION:** McLaren Vale

**VARIETY:** 100% Shiraz

**HARVEST DATE:** 11th March 2018

**BOTTLING DATE:** August 2020

**RELEASE DATE:** July 2021

**CLOSURE & FORMAT:** Stelvin, 750ml

**COLOUR:** Deep purple

**NOSE:** Intensely aromatic with a bouquet of blackcurrant, cassis, graphite and an array of florals.

**PALATE:** Intense and powerful, the palate mirrors the nose with layers of ripe black fruit, clove and cinnamon spice, and those typical G.A.M. characters of dark chocolate and mocha. These opulent flavours are supported by ripe tannins and a distinctive iodine like acidity.

**VINTAGE:** Conditions were much drier compared to the previous couple of wet and fertile growing seasons, which prevented excessive vigour or disease issues. Average winter rainfall provided good soil moisture to commence the growing season. Spring rainfall was below average, whilst summer was unusually dry, but free from damaging heat waves. Favourable daytime temperatures and cool nights in February & March led to perfect conditions at picking. Yields were down on the bumper vintage but the quality exceptional. The wines of the vintage stand out for their purity, power and balance.

**PRE FERMENT MACERATION:** Nil

**POST FERMENT MACERATION:** Nil

**YEASTS:** Rhone Isolate

**TIME ON SKINS:** 10 days

**CLOSURE & FORMAT:** Stelvin. 750ml

**FOOD MATCH:** Baked Veal & Sage meatballs with soft Polenta.

**CELLARING:** 8 - 20 years

**pH:** 3.46 **TA:** 7.0 g/L **RS:** 0.5 g/L **Aic:** 14.5%

**RRP** \$59.00

**WINE MAKER:** Ben Glaetzer

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