

# MITOLO

MARSICAN



## WHAT'S IN A NAME?

*Named after the rare Marsican Bear, native to Frank's father Bruno's homeland, Abruzzo. The same bear can be seen in the night sky over Italy forming the Ursa Major, a constellation that has been a navigational reference point for millennia. Marsican is a tribute to Frank Mitolo's heritage and his fathers enduring influence and guidance.*

## STYLE

Expressive of our heritage and location at the southern end of McLaren Vale, delivering Shiraz with powerful, pure flavours and elegant structure. The grapes are picked on flavour ripeness, which gives us the mature tannins and vibrant fruit that are key characteristics of all Mitolo wines. Marsican is careful selection of the finest parcels of Shiraz from our most prized vineyards, made only in the best years, and produced in very limited quantities.

## VINEYARD

Marsican Shiraz is a prized blend of our finest barrels from three distinct single vineyard sites in McLaren Vale. Situated only kilometres from the cooling breezes of the Gulf St Vincent, these three vineyards are the source of our prized single vineyard Shiraz's, Savitar, G.A.M. and Angela.

1. Savitar – 45 year old vines, Chinese Block, Aldinga sub region, East/West orientation, North East pocket, river stone over black Biscay clay and limestone, a dark and dense cracking soil that delivers vibrant and lush Shiraz with great structure.
2. G.A.M. – 45 year old vines, Chinese Block, Aldinga sub region, East/West orientation, Western pocket, delivers an opulent and brooding style of Shiraz, of rich black fruits, olive tapenade and spice.
3. Angela – 30 year old vines, Sandra's Block, Willunga sub region, North/South orientation, alluvial Christies Beach formation with ironstone and shale producing a slightly brighter fruit profile and complete structure.

A careful blend of these three distinct single vineyard sites which each speak so loudly of place, form a seamless, harmonious and unique interpretation of the south western pocket of McLaren Vale delivering an opulent and brooding style of Shiraz, of rich black fruits, olive tapenade and spice.

## VINIFICATION

Each parcel of fruit for Marsican 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 100% are new, stored for eighteen months after which each barrel is considered for the final Marsican blend.

## REGION

McLaren Vale.

## VARIETY

100% Shiraz.

## HARVEST DATE

March 2014.

## BOTTLING DATE

July 2016.

## CLOSURE

Cork.

## APPEARANCE

Intense, deep crimson.

## BOUQUET

A distinct purity of dark brooding fruit on the nose. Cut plums and blackcurrant with hints of spice and earthiness.

## PALATE

Impeccably balanced palate, fine grained tannins and flashes of white pepper. Will benefit from cool careful cellaring.

## CELLARING

6 - 35 years.

## MATURATION

100% new French Oak, 18 months.

## FOOD MATCH

Spaghetti alla chitarra ai funghi e tartuffo (Abruzzo style spaghetti with mushroom and truffle).

**ALCOHOL (Alc/Vol) 14.0%**

