

MITOLO

purity · elegance · power

2002 VINTAGE

TASTING NOTES

SERPICO CABERNET SAUVIGNON

Vineyard Region
McLaren Vale



Background:

The family owned Mitolo Wines was established in 1999 by Frank and Simone Mitolo. Their vision is to create individual, handcrafted premium wines built on passion and an uncompromising commitment to quality. Winemaker, Ben Glaetzer became a partner in the business in 2001.

Key Facts:

Mitolo delivers wines that express purity of varietal flavour, show elegance of structure with soft tannins whilst being rich, powerful and complex. All the grapes are picked on flavour ripeness which contributes to the soft, ripe tannins and vibrant fruit which is a key characteristic of all Mitolo Wines. Serpico uses 100% amarone winemaking technique of drying the grapes to increase concentration of flavour, mid palate roundness and softness and contributing complexity with silky tannins.

Vineyard:

The Cabernet comes from the Chinese block in the Willunga district at the southern end of McLaren Vale. The grapes are grown on black Biscay clay and hand harvested at around 13 Baumé onto 10 kg drying racks.

Vintage 2002:

The 2002 vintage in McLaren Vale is predicted to produce some exceptional wines despite lower than average yields in many of the vineyards. Poor set on most varieties from the cool windy spring weather as well as lower fruitfulness from the previous spring left many of McLaren Vale's vineyards with yields between 20% to 40% lower than average. Desirable levels of flavour were the highlight of the vintage and intense flavours were evident in most varieties according to several winemakers. The summer was South Australia's coolest on record and allowed for a cooler ripening period for all varieties meaning flavour ripeness was gained at high sugar levels, while good natural acidity was maintained.

Vinification:

The wine was fermented on skins for 2 weeks, then macerated for a further 2 weeks prior to pressing and transfer to 100% new French oak Barriques and Hogsheads. A natural Malolactic fermentation commenced, before racking and maturation. The wine was topped each month and matured for 9 months in oak before bottling in January 2003.

Cellaring:

Avoid consuming for as long as able, best now through 2018.

Tasting Notes:

'A huge, black, purple coloured wine with astounding viscosity. An incredible nose of roasted espresso, blackberry and cassis. Explosive on the palate with silky smooth, rich ripe tannins and a massive finish. Not a wine for those who shy from confrontation, the Serpico's talents weigh in at well above any other McLaren Vale offerings.

Winemaker:

Ben Glaetzer