

MITOLO

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S E R P I C O C A B E R N E T S A U V I G N O N

Vineyard Region
McLaren Vale



2009 VINTAGE

TASTING NOTES

Background

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power. Winemaker Ben Glaetzer became a partner 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 the 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 vineyard which is located in the Willunga district at the southern end of McLaren Vale. The grapes are grown on black Biscay clay and hand picked at 13 baumè and placed onto 10kg drying racks. Yeild is around 2 tonnes an acre (35hl/ha).

Vintage 2009

A thirteen day heat wave in late January and early February saw the 2009 Vintage begin in first week of February. Cool, dry conditions during berry ripening in most of the district were conducive to excellent flavour, colour and phenolic development. In general, the timing of the heatwave affected vineyards with lighter canopies and crop loads and those on thin or highly reflective soils and crops in the earlier ripening areas. Due to the early start to vintage, there were some difficulties handling both reds and whites through the wineries and this resulted in overall volume in the region being below average. Cabernet Sauvignon excelled, showing strong varietal characters, full bodied, balanced palate weight and an amazing perfume. Shiraz produced a more medium-bodied style showing restraint and elegance, with lifted red berry aromas and spice.

Courtesy of the McLaren Vale Wine Grape and Tourism Board

Vinification

The grapes were left to dry on the 10 kg drying racks for 5 weeks and 3 days in the traditional Amarone manner resulting in 30% bunch weight loss. The wine was fermented on skins for 2 weeks and left to macerate for a further 3 weeks prior to pressing.

Maturation

Aged for 10 month in 80% new French oak and 20% French coopered American oak. A total of 16 coopers are used for the Mitolo oak regime.

Tasting Notes

Dark fruits with wisps of smoke and crushed leaves combine with notes of espresso and dark chocolate. The palate has intensity derived from the drying process, the tannin structure is seamless and shows almost infinite length.

Cellaring

Serpico is perfectly approachable as a young wine but will evolve many dimensions with careful cellaring for 8 to 12 years

Winemaker

Ben Glaetzer.