

MITOLO

2010 SERPICO CABERNET SAUVIGNON

TASTING NOTES

WHAT'S IN A NAME?

This isn't just any Cabernet Sauvignon. With our Serpico, we do things a little bit differently; we follow the traditional Italian technique of drying the grapes to produce an Amarone style wine. When Frank Mitolo decided to introduce a Cabernet into his premium 'Mitolo' range, he was prepared to go against the grain, and produce a unique wine style in Australia. Much like the man the wine is named after, Frank Serpico who went against all odds to expose an immense depth of corruption in the New York police force.

STYLE

Serpico, the flagship Mitolo Cabernet, is made using the Amarone technique of drying grapes before fermentation. This process concentrates flavour contributing mid palate plushness, complexity and mouth coating yet silky tannins. It's a unique wine that is rich and structured yet has the balance of elements crucial to the Mitolo style.

VINEYARD

The 2010 vintage in McLaren Vale will be remembered fondly for its near perfect grape growing conditions. Good winter rains in 2009 broke a long drought leading to flourishing canopies in spring, followed by mostly cool nights and dry, warm days. Fruit for our Serpico comes from the Lopresti vineyard, and more specifically the Chinese Block, which is located in the Willunga district at the southern end of McLaren Vale. The Cabernet in this vineyard is planted on black Biscay clay which along with the ideal Mediterranean climate produces wines of concentrated varietal character.

VINIFICATION

Fruit is hand picked quite early (around 13° Baume) and placed onto 10kg drying crates. The grapes are left to dry in the Mitolo Group potato sheds, which are temperature and humidity controlled, for approximately six weeks in the traditional Amarone manner. This results in a 30% loss in bunch weight. After drying, the wine is fermented on skins for two weeks and then is left for a further three weeks before pressing. This extended time on skins actually helps to soften the wine as the small, aggressive tannins are bound up in the process leaving only larger, silky tannins in the wine. The wine is then stored in oak barrels for ten months before careful barrel selection precedes blending and bottling.

REGION

McLaren Vale

VARIETY

100% Cabernet Sauvignon

HARVEST DATE

March 2010

BOTTLING DATE

January 2011

CLOSURE

Stelvin

COLOUR

Deep ruby red

NOSE

Big, perfumed, alluring nose with complex mix of cassis, plums, all-spice, tobacco leaf and dusty, cedar oak.

PALATE

Intensely flavoured and multi-layered this is not a shy wine. Complex, long flavours of Christmas cake, old gold chocolate and spice with a velvety, mouth coating finish.

CELLARING

8 - 12 years

MATURATION

Aged in 100% new barrels which are a blend of 80% French and 20% French coopered American oak for approximately 10 months.

FOOD MATCH

Big, hearty meat dishes or, as we do, after a meal with sharp, hard cheese from the Veneto such as Asiago d'Alveo, walnuts and pear.

ALCOHOL (Alc/Vol) 15.5%

RS 5.0 g/L

pH 3.6

TA 6.6 g/L

RRP \$80.00

