

MITOLO

purity · elegance · power

2003 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.

Vinification:

The wine was fermented on skins for two 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 11 months in oak before bottling in March 2004.

Tasting Notes:

Dark opaque/purple colour. A full nose of truffles, blackberries, and plums with hints of spice and ground herbs. The palate is multilayered with flavours of bacon and pepper and a nutmeg spice lift. Supple yet savoury tannins complete the finish. The wine will age effortlessly for at least a decade after release.

Winemaker:

Ben Glaetzer