

# MITOLO

purity · elegance · power

## 2005 VINTAGE

## WINE INFORMATION

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 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 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. Yield is around 2 tonnes an acre (35 hl/ha). Harvested from 5-7th March 2005.

### **Vintage 2005:**

After a reasonably wet winter, the vines burst well with good early shoot growth. Mild summer temperatures allowed canopies to be maintained right up until vintage time, with minimal irrigation, which resulted in an excellent and even ripening period. Overall the quality was excellent particularly for Cabernet and Shiraz.

### **Vinification:**

The grapes were left to dry on the 10kg drying racks for 7 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 then left to macerate for a further 3 weeks prior to pressing.

### **Maturation:**

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

### **Cellaring:**

Will age reliably for 10 - 15 years with careful cellaring.

### **Tasting Notes:**

Dark Ruby red. The nose shows rustic traditional earth and cedary spice with Christmas pudding characters and a hint of coffee bean. The mid palate is complex with pillars of richness and savoury tannins. The seamless integration of oak, tannin and fruit allow this distinguished wine to be drunk at release.

### **Winemaker:**

Ben Glaetzer