

Vineyard Region
McLaren Vale



2007 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. Savitar, the flagship of Mitolo Shiraz, is a tightly structured wine produced in very limited quantities, exhibiting powerful yet elegant and multi-dimensional flavours.

Vineyard

The Savitar Shiraz comes from the Chinese Block vineyard which is located in the Willunga district at the southern end of McLaren Vale. Parcels of fruit from vines averaging 20 years of age are grown on rocky, skeletal soils in the northeast part of the vineyard. The fruit, which is handpicked yielded 1.9 tonnes per acre (33hl/ha).

Vintage 2007

Unprecedented seasonal conditions have reduced yields to a 30 year low. The 2007 harvest commenced six weeks early. The major seasonal influence on the 2007 crop was the severe drought conditions experienced across much of the country however an episode of rain in mid January improved the situation for many growers by refreshing the vines. Winemakers report that many red varieties bunch numbers were near average, however there were fewer berries per bunch than usual and the berries were small. Quality is thought to be good to excellent. Absence of disease is a primary factor in this outcome. Conditions appear to be more favourable to reds with smaller red berry size traditionally associated with higher quality through intensification of flavour and colour.

Courtesy of the Australian Wine and Brandy Corporation

Vinification

Each parcel of fruit for Savitar was fermented on skins for 15 days at 28-32°C to soften the skins and release the juice. A slightly longer period on skins ensures a tighter overall structure. The wine is then pressed, and undergoes partial barrel fermentation, followed by a natural malolactic fermentation before racking.

Maturation

Aged in 100% new medium to light toasted barriques which are 80% French oak (Alliers/Nevers) and 20% French coopered American oak for 17 months. A total of 16 coopers are used for the Mitolo oak regime.

Tasting Notes

Opaque black showing aromas of camphor and cassis mixed with cracked pepper, truffles and earth. Rich layered mouthfeel, full bodied and rich whilst maintaining admirable precision.

Cellaring

Will age reliably for 15 years.

Winemaker

Ben Glaetzer.