

MITOLO

# MITOLO WINES 2006 RELEASES



*Mitolo Wines continues to impress with the 2006 vintage proving to be one of the best vintages yet. Crops were lower than previous years, and bunches and berries were smaller, resulting in a far greater intensity of fruit flavours. All Mitolo fruit is picked on flavour ripeness, which contributes to the soft, ripe tannins and vibrant fruit. "You cannot make great wine without quality fruit, and we were extremely pleased with what we had to work with for the 2006 vintage" comments Frank Mitolo.*

## 2006 G.A.M Shiraz *McLaren Vale*



"G.A.M holds particular significance to me within the Mitolo portfolio. Not only was it the first wine we produced, but it is also named after my children Gemma, Alex and Marco. Cheeky, mischievous, larger than life, expressive, complex, vivacious and full of character. These words clearly describe my children and in many ways describe the wine G.A.M." says Frank. 2006 G.A.M keeps within the tradition of the G.A.M style. The nose displaying masses of ripe plums, spicy aromatic herbs and lifted fruit, and the palate shows rich vibrant fruit and seamless oak integration resulting in long silky tannins. The slow, even growing season has resulted in the palate being slightly tighter than previous vintages. However Frank comments "our winemaker Ben Glaetzer believes the 2006 G.A.M to be one of our most cellarworthy vintages thus far".

**RRP \$55 LUC \$36.34**

## 2006 Reiver Shiraz *Barossa Valley*



Challenging growing conditions in 2006 saw the Barossa experience a plethora of changing seasons in the final 3 months prior to vintage. "A series of heat waves in December and January preceded record rainfall in March, resulting in lower cropping, but increased fruit intensity" says Frank Mitolo.

The 2006 Reiver Shiraz is the only wine in the Mitolo portfolio that does not hail from McLaren Vale. Sourced from 60 year old vines this wine continues to exemplify Barossa elegance and approachability.

"2006 Reiver shows briary fruit and blackcurrant on the nose with the palate being more restrained than previous vintages. It will take a few months to begin to blossom in the bottle however Ben Glaetzer continues to demonstrate his expertise in creating balanced wines with complex yet supple tannin structures" comments Frank.

**RRP \$55 LUC \$36.34**

## 2006 Savitar Shiraz *McLaren Vale*



The flagship wine from Mitolo the 2006 Savitar is the most complex of all Mitolo Wines. The fruit for 2006 Savitar is sourced from the Chinese Block, Willunga and is handpicked approximately one week after G.A.M, allowing for marginally more intensified fruit flavours. "I believe 2006 Savitar to be one of the best wines that Mitolo has produced to date. This wine shows all that we want it to achieve, bright elevated aromatics, the palate is full, complex and powerful with well integrated oak providing brilliant structure and finishing with impressive length" says Frank.

**RRP \$80 LUC \$48.38**

All grapes for Mitolo G.A.M and Savitar are sourced from McLaren Vale (sub-region Willunga).

All grapes for Mitolo Reiver are sourced from the Barossa Valley (sub-region Greenock)

*"It has always been my vision to create a range of wines of individuality, integrity and utmost quality. I believe 2006 G.A.M Shiraz, 2006 Reiver Shiraz and 2006 Savitar Shiraz all successfully continue, reflect and uphold this vision."*

*Frank*

Available from selected fine wine retailers and distributed nationally through  
Moet Hennessy Australia and New Zealand.

Contact Frank Mitolo on (08) 82829012 or 0418823131 Alternatively go to

[www.mitolowines.com.au](http://www.mitolowines.com.au)