

# MITOLO

purity · elegance · power

SERPICO CABERNET SAUVIGNON

*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. 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 which is located in the Willunga district at the southern end of McLaren Vale. The grapes are grown on black Biscay clay and hand picked at 13 baumé and placed onto 10kg drying racks. Yield is around 2 tonnes an acre (35hl/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*

The grapes were left to dry on the 10 kg drying racks for 5 weeks in the traditional Amarone manner resulting in 30% bunch weight loss. The wine was fermented on skins for 2 weeks and left to macerate for a further 3 weeks prior to pressing.

### *Maturation*

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

### *Tasting Notes*

Peppery and tarry with dustings of dry spice and meaty complexity. The texture is lush yet complex with savoury tannin and compelling richness. Plenty of power is evident yet it is restrained.

### *Cellaring*

Will evolve well with good cellaring for 10-15 years

### *Winemaker*

Ben Glaetzer.