

# MITOLO

purity · elegance · power

## 2005 VINTAGE

## TASTING NOTES

G.A.M. SHIRAZ

**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.

G.A.M. is opulent and robust, yet with a focus on finesse and multilayered complexity. It exhibits typical Mitolo softness and richness.

### **Vineyard:**

The G.A.M. Shiraz comes from the Chinese Block vineyard which is located in the Willunga district at the southern end of McLaren Vale. The soils, which are heavy grey loam soils over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield was around 2.3 tonnes an acre (40 hl/ha) from vines with an average age of 20 year old. Harvest commenced on 18th 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 good particularly for Cabernet and Shiraz.

### **Vinification:**

Each parcel of fruit for G.A.M. was fermented on skins for 10 days at cool and warm temperatures. The cool temperature assists in making the finished wine more approachable and the warm temperature gives more structure. G.A.M. uses a blend of the two. The wine was then pressed and underwent partial barrel fermentation followed by natural malolactic fermentation before racking.

### **Maturation:**

Aged in fine grained oak predominantly hogsheads (70% new being a blend of 80% French and 20% French coopered American oak plus 30% one and two year old French/American oak) for 16 months. A total of 16 coopers are used for the Mitolo oak regime.

### **Tasting Notes:**

A dense ruby/purple colour. It possesses layers of dried spice, coffee, blackcurrant and the wine displays fullness, freshness and seamless oak integration.

### **Cellaring:**

Will drink well for 8 - 10 years.

### **Winemaker:**

Ben Glaetzer