

MITOLO

purity · elegance · power

2002 VINTAGE

TASTING NOTES

REIVER SHIRAZ

Vineyard Region
Barossa Valley



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 Reiver has its origins in Greenock, the western-most town of the Barossa Valley. Being higher elevation than the Valley floor, the climate is slightly cooler providing wines of elegance and restraint avoiding jammy, hot overtones. The soils are free draining grey loam over a limestone pan, this and low levels of nutrient combine to devigorate the vines and reduce berry size. Hence concentration of the resultant wines is heightened. The vines age is around 60 years, with yields of 1.5 to 2 tons an acre.

Vintage 2002:

After an unusually cool summer and a gentle autumn, the Barossa Valley experienced one of their mildest and best quality vintages during 2002. The moderate day-time temperatures, which only rose above 40°C several times between November and February, and text-book January rains which maintained sub-soil moisture levels, provided perfect weather for growing and ripening wine grapes. This led to exceptional Shiraz with the desirable combination of ripeness and balanced acidity. Most winemakers predict that the 2002 Shiraz will have the intensity and fruit definition of the famous 1998 vintage, but with a more elegant structure from the finer tannins.

Vinification:

Grapes are harvested according to flavour profile rather than sugar content with frequent trips to the vineyard during vintage to regularly assess. Each parcel of fruit is fermented on skins for ten days prior to pressing and the completion of fermentation in 90% fine grained new French Oak and 10% seasoned American Oak. A natural malolactic fermentation is completed before the wine is racked and returned to oak where maturation for about 18 months follows.

Tasting Notes:

Dense opaque purple. The nose shows hints of leather and cigar box, the palate also showing these characters but with ripe spicy tones and well rounded smooth tannin. The richness of the wine is extraordinary as is the purity of berry fruit overtones. A statement in Barossa elegance and approachability.

Cellaring:

2002 Reiver will age for at least a decade.

Winemaker:

Ben Glaetzer