

MITOLO

purity · elegance · power

2003 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 2003:

2003 was a challenging vintage in Barossa with a cool Spring, followed by high temperatures and hot winds during Summer and rain in February causing some berry split in white varieties. April was dry and warm. Good quality and varietal flavour was achieved through crop management and determining the right picking time.

Vinification:

The fruit is fermented for 10 days on skins at 18-23°C in open fermenters. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked.

Maturation:

Aged in 100% Limousin medium and light toast barrels for up to 18 months.

Tasting Notes:

Will age reliably for 10 years

Cellaring:

Inky Black/Purple colour. Masses of blackberry and cassis on the nose with wisps of spice-laden French oak. A multilayered palate of vanilla, nutmeg, ripe soft tannin and leather. A full flavoured finish with notes of licorice and espresso.

Winemaker:

Ben Glaetzer