

# MITOLO

purity · elegance · power

## 2004 VINTAGE

## TASTING NOTES

REIVER 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. The ageing in fine grained high quality French oak enhances the nuances of the individual parcels of fruit.

### *Vintage 2004*

An Indian Summer during February ensured that the vintage was very promising. Shiraz had good colour with elegant flavours and is regarded as very good quality.

### *Vinification*

The fruit is fermented for 10 days on skins at 18-23oC in open fermenters. The wine is then pressed and undergoes partial barrel fermentation followed by natural malolactic fermentation before racking.

### *Maturation*

18 months in 70% new French (Allier/Nevers) hogsheads and barriques.

### *Cellaring*

Will age reliably for 10 years with careful cellaring.

### *Tasting Notes*

Vibrant brick red. Hint of fruitcake, toasty spice and cherries. Rich yet elegant palate, savoury tannins providing structure and finesse.

### *Winemaker:*

Ben Glaetzer