

MITOLO

purity · elegance · power

2005 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. 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. Reiver is a statement of Barossa elegance and approachability.

Vineyard:

The grapes come from a single vineyard in Greenock in the northern part of the Barossa Valley which is situated at 550 metres above sea level grown in a continental climate. The average age of the vines is around 60 years old and they receive very little irrigation. The soils are free draining loam over limestone. Yield in 2005 was 1.4 tonnes per acre (24.5 hl/ha).

Vintage 2005:

Summer temperatures were about 2°C below average, allowing for a stress free ripening season. February continued mild and dry resulting in a later than usual harvest. Shiraz berry flavours are subtle but correct and regarded as good quality.

Vinification:

The fruit was fermented for 10 days on skins at 18-23°C in open fermenters. The wine was then pressed and underwent partial barrel fermentation followed by natural malolactic fermentation before racking. The gross lees were left in contact with the wine and stirred in barrel, to enhance typical Barossa earthy, truffle characters in the finished wine.

Maturation:

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

Tasting Notes:

Dark Ruby coloured, the nose has hints of Liquorice, cherry liquer and earthy leathery notes. The palate is dense whilst showing lively hints of truffle, espresso and a lively mineral finish.

Cellaring:

Will evolve nicely for 8 to 10 years.

Winemaker:

Ben Glaetzer