

# MITOLO

purity · elegance · power

2007 REIVER

Vineyard Region  
Barossa Valley



## 2007 VINTAGE

## TASTING NOTES

### Background

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power. Winemaker Ben Glaetzer became a partner 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 550 metres above sea level, and grown in a continental climate. The vine age is around 60 years and they receive little irrigation. The soils are free draining loam over limestone. Yield for 2007 was 2-2.5 tonnes an acre.

### Vintage 2007

Vintage 2007 was dominated by a very low rainfall- approximately half the average of the previous recorded growing seasons. The extreme growing conditions resulted in a harvest that saw crop loads 45-50% below the average due to lighter bunches, resulting from drought conditions. Harvest was the earliest on record with some varieties being picked mid to late January due to accelerated ripening as a result of small, low weight bunches. All Barossa red varieties were down substantially in yield due to smaller berry size, however quality across the board is very good to exceptional. *Report courtesy of the Phylloxera and Grape Industry Board.*

### 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 and 20% French coopered American oak, plus 30% being 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

Black/ purple with stunning concentration. Blueberries and mushrooms on the nose intermingled with hints of smoked wood. Lushly textured with excellent length.

### Cellaring

Will evolve nicely for 8 to 10 years.

### Winemaker

Ben Glaetzer.