

MITOLO

purity · elegance · power

2002 VINTAGE

TASTING NOTES

SAVITAR 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.

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:

The 2002 vintage in McLaren Vale has produced some exceptional wines despite lower than average yields in many of the vineyards with many winemakers comparing the 2002 vintage with the 1990 and 1998 vintages. The summer was South Australia's coolest on record and allowed for a cooler ripening period for all varieties meaning flavour ripeness was gained at high sugar levels, while good natural acidity was maintained. Shiraz showed intense colour, structured tannins and the flavours and ideal levels of natural acidity.

Vinification:

The Shiraz grapes for Savitar were hand harvested in the Willunga district of McLaren Vale, South Australia. Each parcel of fruit was fermented on skins for ten days with up to one third to two thirds undergoing barrel fermentation. A natural malolactic fermentation was completed before the wine was racked and returned to oak where maturation for 16 months followed in 90% fine grained new French oak, 10% seasoned American oak.

Tasting Notes:

Deep ruby/purple. Sweet attractive nose of briary fruit, cassis, minerals and liquorice. Full bodied on the palate with tight restrained tannin. The wine is a harmonious combination of power and elegance. Finishing with an explosive rich ripe chocolate lift.

Cellaring:

Will age gracefully for at least fifteen years

Winemaker:

Ben Glaetzer