

MITOLO

p u r i t y · e l e g a n c e · p o w e r

2003 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.

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 produced limited quantities of incredibly flavoured and deep coloured fruit, with almost perfect ripening conditions from veraison through to harvest.

Vinification:

Each parcel of fruit for Savitar is fermented on skins for 10 days in 2 tonne fermentation vessels. The wine is then pressed and undergoes partial barrel fermentation. A natural malolactic fermentation is completed before the wine is racked.

Maturation:

Aged in 90% new medium to light toasted Allier/Nevers barriques plus 10% new American hogsheads for 16 months.

Tasting Notes:

Opaque purple. An intense combination of black plum, cherry and smoke. Hints of French oak and spice. The palate is full bodied yet tight and focussed. Flavours of pepper and blackcurrant dominate with hints of clove, tobacco and earth adding further layers.

Cellaring:

Will age reliably for 15 years.

Winemaker:

Ben Glaetzer