

MITOLO

purity · elegance · power

2004 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. The ageing in fine grained high quality French oak enhances the nuances of the individual parcels of fruit.

Vintage 2004

A longer than usual vintage attributed to cool conditions during ripening which was welcomed by winemakers who reported that red wines quality is extremely good. Shiraz fruit showed full flavour ripeness, excellent colour, and tannins with wines exhibiting great varietal flavours and aromas.

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 followed by a natural malolactic fermentation before racking.

Maturation

18 months in 100% new medium to light toasted Allier/Nevers barriques and hogsheads.

Cellaring

Will age reliably for 15 years with careful cellaring.

Tasting Notes

Dark blood plum characters on the nose intermingled with cloves and blackcurrant. A restrained and tightly structured palate that will benefit from a few years in the cellar.

Winemaker:

Ben Glaetzer