

MITOLO

purity · elegance · power

2005 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. Savitar, the flagship of the Mitolo Shiraz, is a tightly structured wine, produced in very limited quantities, exhibiting powerful yet elegant and multi dimensional flavours.

Vineyard:

The Savitar Shiraz comes from the Chinese Block vineyard which is located in the Willunga district at the southern end of McLaren Vale. Parcels of Shiraz averaging 20 years of age are grown on rocky, skeletal soils in the northeast part of the vineyard. The fruit, which is handpicked 2 weeks later than G.A.M., yielded 1.9 tonnes an acre (33hl/ha). Picking commenced on 30th March 2005.

Vintage 2005:

After a reasonably wet winter, the vines burst well with good early shoot growth. Mild summer temperatures allowed canopies to be maintained right up until vintage time, with minimal irrigation, which resulted in an excellent and even ripening period. Overall the quality was good particularly for Cabernet and Shiraz.

Vinification:

Savitar was fermented on skins for 15 days at 28-32°C to soften the skins and release the juice. A slightly longer period on skins ensured a tighter overall structure. Only the best barrels are selected for the final Savitar blend. After pressing, the wine underwent partial barrel fermentation followed by natural malolactic fermentation before racking.

Maturation:

Aged in 100% new medium to light toasted barriques which are 80% French oak (Allier/Nevers) and 20% French coopered American oak for 17 months. A total of 16 coopers are used for the Mitolo oak regime.

Tasting Notes:

Displays intense plum/garnet colour. The nose shows masses of smoky cedar, plums, cherry and dried herbs. Full bodied and opulent yet managing to maintain supple, refined tannin and a clean, fresh finish.

Cellaring:

Will age reliably for 10 - 15 years with careful cellaring.

Winemaker:

Ben Glaetzer