

MITOLO

2017 ANGELA SHIRAZ

TASTING NOTES

WHAT'S IN A NAME?

Our growers, the Lopresti family, have provided fruit for Mitolo from the very beginning. Sourced from Sandra's Block, matriarch of the Lopresti family, this wine is a tribute to my mother Angela, matriarch of the Mitolo family.

STYLE

Angela is a slightly different expression of Shiraz which is sourced from Sandra's block, located about 5km south of the Chinese Block we use for our G.A.M. Shiraz. We have always used grapes from Sandra's block as a blending component in our Jester Shiraz but as this vineyard has matured, it has shown its potential to stand alone as a single vineyard wine. We have always loved the slightly brighter fruit profile and complete structure that we get from Sandra's block. It has the ideal power and weight to sit between our Jester Shiraz and premium G.A.M. Shiraz. Angela is lifted with pure, ripe berry flavours at the forefront and subtle oak, allowing the fruit flavours to shine.

VINEYARD

We source the Shiraz fruit for this wine from Sandra's block, located at the southern end of McLaren Vale near the seaside town of Willunga. The soil and geology of this block differ slightly to Chinese Block, with less black Biscay clay and more alluvial Christies Beach formation. This soil type contains rocky fragments that have been sheared off the nearby hills and deposited in this soil millions of years ago. It is free draining, resulting in less vigour over spring and more content vines in the ripening period. This leads to a bright and uplifted wine style whilst retaining signature Mitolo Shiraz softness.

VINIFICATION

With the warm spring showing glimpses of an early summer for McLaren Vale we were lucky to receive late summer rain which took some of the stress off the vines lengthening the ripening process resulting in a beautiful 2017 vintage. Shiraz for Angela is destemmed and crushed gently then pumped over once daily for around ten days. The ferment was kept cool throughout in an attempt to extract the tannin, colour and flavour very softly and to hold onto the pure fruit characters that are a signature for Mitolo. Angela fruit is then crushed, destemmed and fermented in open top two tonne fermenters. Macerated on skins for ten days and then transferred to 70% new oak for natural Malolactic fermentation and maturation.

REGION

McLaren Vale

VARIETY

100% Shiraz

HARVEST DATE

March 2017

BOTTLING DATE

October 2019

CLOSURE

Stelvin

COLOUR

Deep dark and brooding garnet red

NOSE

Pure aromatics highlighting the true identity of the site, Crushed dried mint leaf and fennel seeds, blackberry and satsuma plum, faint wafts of char and Asian five spice.

PALATE

Shows restraint from the cooler year, a soft approach precedes a wash of black fruit flavour, juicy tannins fill the mouth and the wine finishes strong and long, with lovely crushed herb flavours.

CELLARING

6 - 10 years

MATURATION

Aged in fine grained oak, predominantly hogsheads (70% new: 30% old French Oak) for 18 months.

FOOD MATCH

The earthiness and structure of this wine calls for rich, creamy and full flavoured food; perhaps an Agnolotti (hand shaped small ravioli) served with a butter and sage sauce.

ALCOHOL (Alc/Vol) 14.5%

RS 1.3 g/L

pH 3.4

TA 6.75 g/L

RRP \$39.00

