

MITOLO

Mitolo, `Serpico` McLaren Vale Cabernet Sauvignon 2013

PRODUCER

Mitolo is a family owned winery established in 1999 by Frank Mitolo. Mitolo's 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. The fusion of Frank's intimate knowledge of the land and business acumen with Ben's winemaking talent has led to the creation of one of Australia's most exciting wineries.

VINEYARDS

Fruit for the Serpico wine comes from the Lopresti vineyard, and more specifically the Chinese Block, which is located at the southern end of McLaren Vale about 3km east of the coastal town of Port Willunga. The Cabernet in this vineyard is planted on black Biscay clay which along with the ideal Mediterranean climate produces wines of concentrated varietal character.

VINTAGE

The 2013 vintage was a great one for growers in McLaren Vale, producing deeply flavoured wines with poise and balance. A mild start to the summer with little precipitation was followed by very hot conditions in January and February 2013. Luckily, high winter rainfall had created more water reserves in the soil than previous years which meant the vines were kept hydrated during the hot summer. These hot conditions combined with a lack of rain throughout the growing period meant the grapes matured very quickly and brought harvest forward by two weeks in March.

VINIFICATION

Fruit is hand picked quite early (around 13° Baume) and placed onto 10kg drying crates. The grapes are left to dry in our temperature and humidity controlled sheds for approximately six weeks. This follows the traditional Amarone techniques, resulting in a 30% loss in bunch weight. After drying, the wine is fermented on skins for two weeks and then is left for a further three weeks before pressing. This extended time on skins actually helps to soften the wine as the small, aggressive tannins are bound up in the process leaving only larger, silky tannins in the wine. The wine is then stored in oak barrels for ten months before careful barrel selection precedes blending and bottling.

TASTING NOTES

Brooding and alluring nose with notes of blackberry, plum and savoury herbal spices. Full bodied and mouthcoating, led by deep, dark fruit characteristics, with flavours of liquorice, dark chocolate and fig. Multi layered and complex with a savoury finish framed by fine grained tannins.



VINTAGE INFORMATION

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| Vintage | 2013 |
| Region | McLaren Vale, South Australia |
| Grape Varieties | 100% Cabernet Sauvignon |
| Winemaker | Ben Glaetzer |
| Closure | Screwcap |
| ABV | 15.5% |
| Residual Sugar | 2.4g/L |
| Acidity | 6.6g/L |
| Wine pH | 3.56 |
| Bottle Sizes | 75cl |