

MITOLO

2021 MASSO MONTEPULCIANO

HARVEST DATES: 8th April 2021.

VINTAGE: 2021 in McLaren Vale is being heralded as one of the best in the century, with higher yield levels than the preceding few vintages yet wine quality remaining high. Rains were on par with average but occurred early in the season before flowering and ripening began. A warm and dry November in particular giving a strong helping hand to fruit set. In true unicorn style, December and January were both relatively mild, with only a handful of days above 35°C occurring in the former, whilst February avoided this level of heat altogether.

VINEYARD

LOCATION: Lopresti Ridgehaven Vineyard - Hahn Road, Sellicks Hill

PROFILE: Located at the southern end of McLaren Vale between Sellicks Hill and Willunga on the foothills of the Mount Lofty Ranges. The site is defined by heavy clay loam soils with shattered gravel throughout the profile, over Christies Beach formation. A northwesterly aspect captures ample sunlight and ensures ripening whilst the warmth of the site garners concentration and plush tannin maturity in the fruit.

VINE AGE: Grafted in 2019 onto 25+ year old rootstocks

VINIFICATION

Crushed and destemmed to 2 tonne open fermenters, pumped over twice daily with hand plunging in the peak of ferment. Temperatures were kept cool, between 20 and 24°C to retain fruit vibrancy and aromatics whilst extracting a softer tannin profile. After primary ferment the wines were pressed, racked off gross lees and transferred to 100% seasoned oak, two thirds French and one third American. 12 months maturation in barrel with natural malolactic fermentation occurring during this time. Bottled without finings and only light filtration.

YEAST: Rhone Isolate Lavlin 2323.

TASTING NOTE

COLOUR: Dark cherry red

NOSE: Rich dark plum and blackberry, black cherry danish and subtle blue fruits, hints of cinnamon and chocolate.

PALATE: Bold yet inviting, the medium to full bodied palate carries through black cherry, dark plum and blackberry from the nose. Fine cocoa powder tannins underlie a plush mid palate and velvety texture. Intriguing elements of cedar and earthen tones reveal themselves with time, as the dry powdery finish is beautifully balanced by long fresh acidity.



ANALYSIS

pH: 3.4
TA: 6.26g/L
RS: 0.3g/L
ALC: 14.5%

OTHER

Bottling Date: May 2022
Release Date: Sept 2022
RRP: \$42 AUD

