

# MITOLO

## 2019 SERPICO CABERNET SAUVIGNON

HARVEST DATES: 10th March 2019

VINTAGE: Low growing season rainfall, combined with a hot summer, led to an early and condensed vintage. Yields were below average, a result of the dry conditions and an intense November hail storm event. The moderating influence of Gulf St Vincent, reliable spring rainfall, and supplementary summer drip irrigation allowed us to successfully cope with the challenges of the season. Fruit quality was tremendous with small berries full of concentrated flavour.

### VINEYARD

LOCATION: Lopresti Home Block Vineyard – Flour Mill Road, Whites Valley.

PROFILE: Lopresti Home Block, less than 2 kilometers from the coastal town of Aldinga and only 4 kilometers from the beach itself. Ngalinga Formation derived alluvial grey sandy clay and biscay soils with pockets of sand interbeds. These highly reputed soils maintain soil moisture during the growing season but dry out in summer which helps to control vine vigour and concentrate flavours in the fruit. Cooling sea breezes off the Gulf of St Vincent cool the vineyard and help to retain freshness and vibrancy.

VINE AGE: 40+ years vine age.

### VINIFICATION

Following the traditional Appassimento technique, the 2019 fruit was handpicked at 13.5° Baume and placed onto 10kg drying crates. The grapes were then transferred to our temperature and humidity controlled storage shed to dry for 37 days. This resulted in a 30% loss in bunch weight, concentrating aromas and flavours and softening tannins. Once sufficiently dried and concentrated, the fruit was destemmed and crushed into 2 tonne open top fermenters and pumped over twice daily for 10 days. After ferment, the wine was pressed off and transferred to 100% new oak barrels, mostly of French origin, where it underwent natural malolactic fermentation and 14 months maturation. We then carefully assessed each barrel for inclusion in the final blend. Bottled without fining and receiving only light filtration.

YEAST: Rhone Isolate Lavlin 2323

### TASTING NOTE

COLOUR: Deep ruby

NOSE: Enticing bouquet of fig, cassis, cinnamon, star anise and dried violets.

PALATE: Dense and mouth coating, the palate is dominated by flavours of ripe black fruits, molasses and liquorice. There are some subtle herbal spices that contribute to the wine's complexity. The tannins are ripe and soft, and there is a bright acidity that helps to balance the powerful flavours.



### ANALYSIS

pH: 3.6  
TA: 6.6g/L  
RS: 0.5g/L  
ALC: 15.5%

### OTHER

Bottling Date: June 2020  
Release Date: July 2022  
RRP: \$105 AUD

