

# MITOLO

## 2019 SAVITAR SHIRAZ

HARVEST DATES: 2nd 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

Destemmed and crushed to 2 tonne open fermenters, with twice daily pump overs throughout ferment. Temperatures were kept cool, between 20 and 24° C in an attempt to extract the tannin, colour and flavour very softly. Once pressed, the wine was transferred to 100% new French Oak Hogs Heads, undergoing natural malolactic fermentation and barrel maturation for 16 months before being considered for the final blend. The resulting wine was bottled without fining and receiving only light filtration.

YEAST: Rhone Isolate Lavlin 2323

### TASTING NOTE

COLOUR: Dark red to maroon

NOSE: Elegant, lifted perfume of concentrated blue fruits and charcuterie notes, complemented by fine French oak influence with dry roasted nuts and creamy nuances.

PALATE: Elegant yet powerful, concentration and restraint working hand in hand. A polished palate with fine graphite texture. Awash with flavours of blueberry compote, blood plums, dark chocolate, fine sage-like savoury elements and Sichuan pepper. The precise and driven tannin line is almost steely, giving immense presence and intensity to the wine, incredible length, and a very finessed finish.



### ANALYSIS

pH: 3.41  
TA: 7.00g/L  
RS: 0.7g/L  
ALC: 14.5%

### OTHER

Bottling Date: April 2022  
Release Date: July 2022  
RRP: \$105 AUD

