

# MITOLO

## 2020 CINQUECENTO SANGIOVESE

HARVEST DATES: 20th March 2020.

VINTAGE: A drier than average growing season for the third year in a row with reduced vine vigour, while very high winds in November affected fruit set and lowered yields further. December was very hot, placing stress on the vines but fortunately January brought some reprieve with cooler temps and set up a long and steady ripening period. February saw the approach of significant rain bands causing some concern, but disease pressure was kept at bay and no high uptake or splitting occurred. The trend for cooler weather continued into March for the bulk of picking. Wines remained balanced with good acidity and medium body.

### VINEYARD

LOCATION: Lopresti Lot 11. Flour Mill Road, Whites Valley.

PROFILE: The fruit for this Sangiovese comes from a single five hundred metre long row from the Lopresti family vineyards. Located in close proximity to the Gulf of St Vincent in the Whites Valley area of McLaren Vale between Willunga and Aldinga. Black and grey biscay clays predominate, sitting over alluvial Ngalinga formation. Sea breezes mediate day time heat while the cracking clays reduce vigour during the critical ripening period. These factors help to produce a wine of depth and concentration.

VINE AGE: 21+ years vine age

### VINIFICATION

Crushed and destemmed, fermented in two tonne open fermenters for up to two weeks with twice daily pump overs. Temperatures were kept cool, between 20 and 24 degrees celsius to retain fruit vibrancy and ensure a soft tannin structure. After ferment the wine was pressed to tank, racked off gross lees and matured in seasoned French and American oak, 75% and 25% respectively, for 6 months. Malolactic fermentation was completed by indigenous strains following which the wine was racked, sulphured and returned to oak to complete its maturation for a further 18 months. No finings and only light filtration were used prior to bottling.

YEAST: Rhone Isolate Lavlin 2323.

### TASTING NOTE

COLOUR: Royal red

NOSE: Evocative with fresh and dried strawberry present, rose petal, leathery, tarry notes and light brick dust.

PALATE: Brooding and strong but showing an overtone of red fruits into savoury. Strawberry, crunchy red cherry and tart plum, tomato concasse and bay leaf, roasted red peppers, dried oregano and light tobacco. Very fine dusty tannins firm up the structure, carrying the complex fruit spectrum to a fine grained and food friendly finish.



### ANALYSIS

pH: 3.32  
TA: 6.65g/L  
RS: 0.3g/L  
ALC: 14.5%

### OTHER

Bottling Date: April 2022  
Release Date: July 2022  
RRP: \$42 AUD

