

# MITOLO

## 2022 HARENA GRENACHE

HARVEST DATES: 4th April 2022

**VINTAGE:** A cool year with good winter rains but a drier summer and autumn, totalling to below average rainfall. Cold and windy weather during flowering reduced yields. Summer was quite dry but remained cool to moderate, the vines avoiding heat stress. A warm autumn followed allowing a steady, gentle ripening period. Nights were quite crisp, retaining acidity and vibrancy in the fruit, and the season created wines of elegance and fine aromatics.

### VINEYARD

**LOCATION:** Brookmans Road, Blewitt Springs

**PROFILE:** At an elevation of 190m above sea level, old bush vines are dry grown in Maslin Sand over ironstone. The sandy soils, due to their lower water holding capacity and less organic matter, control Grenache's tendency to become too vigorous, reducing yields and keeping berry size small, while also allowing greater flavour and tannin ripeness. Cooler average temperatures from the higher elevation maintain freshness of aromatics and balanced acidity in the wine.

**VINE AGE:** 94+ years (1928 plantings)

### VINIFICATION

Handpicked and whole berry destemmed into 2 tonne open fermenters. Half of the fruit was cold soaked for two days prior to inoculation, while the other half was inoculated immediately and included 15% whole bunches. Pumped over twice daily during ferment with rack and return used during peak ferment. To begin temperatures were kept cool, but were allowed to rise up to 32°C to extract sufficient tannin. Once pressed, the wine was transferred to 50% 2 year old, and 50% seasoned French Oak Hogs Head barrels for 10 months maturation. The final wine was bottled without fining and receiving only light filtration.

### TASTING NOTE

**COLOUR:** Deep ruby red

**NOSE:** Alluring fragrance of sweet flowers, mulberry, raspberry and cherry. Spiced blackberry and complex savoury aromatics evolve with time in glass.

**PALATE:** Delicious purity, red fruits and blackberry carry over from the nose and mesh with an array of multi-layered fine, silky and gravelly tannins, creating a highly textured and svelte palate. The expansive flavour profile gains exciting tension as the tannins build to a savoury intensity, finishing with impressive length of fruit and long succulent acidity.



### ANALYSIS

pH: 3.36  
TA: 6.22 g/L  
RS: 0.5 g/L  
ALC: 14.8 %

### OTHER

Bottling Date: May 2023  
Release Date: July 2023  
RRP: \$69 AUD

