

MITOLO

2019 MARSICAN SHIRAZ

STYLE

The pinnacle of Mitolo. Individually selected barrels from our best Shiraz parcels are meticulously assessed to create the final blend. Immensely complex, layered and captivating, and ever evolving with time in glass.

VINTAGE

HARVEST DATES: 6th March 2019

CONDITIONS:

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 and Lot 11 Vineyard – Flour Mill Road, Whites Valley

PROFILE:

Less than 2 kilometres from the coastal town of Aldinga and only 4 kilometres from the Gulf St Vincent. The Home Block, at 40+ years of vine age and the Lot 11 Vineyard, now fully mature and producing wines of outstanding quality and impressive power, are blessed with a mix of sought after alluvial grey sandy and Black Biscay clay soils, sitting over ancient Ngalinga formation. These highly reputed soils take up winter rains and maintain soil moisture through spring, supporting balanced growth to set the vine up for summer and into harvest. Sea breezes mediate day time heat, while the cracking clays reduce vine vigour during the critical ripening period to direct the vine's energy into creating fruit with concentrated flavours and highly finessed yet intense structural tannin.

VINE AGE:

Home Block 40+ years vine age. Lot 11 23+ years vine age.

VINIFICATION

Made by individually selecting the best barrels from our finest parcels of Shiraz, the 2019 Marsican was selected from the Home Block and Lot 11 Vineyards. Destemmed and crushed, fermented in 2 tonne open top fermenters with twice daily pump overs. Temperatures were kept cool, between 20 and 24°C, to ensure the elegance and purity of the fruit was retained, while 10 days on skins developed an intensely woven tannin structure to set the wine up for ageing. Matured in 100% New French Oak Hogs Head barrels for 18 months with natural malolactic fermentation occurring during this time. The final blend was clarified by racking only and bottled without fining or filtration.

TASTING NOTE

COLOUR: Almost opaque, deep crimson to dark red.

NOSE: Immediately rich yet elegant bouquet, deep dark plum and baked cherries. Nutmeg, chocolate and coffee hints build with time.

PALATE: Layered and complex, texture beginning silky smooth and highly polished. Tannin intensity climbs to provide assertive and very fine tannins, offering perfect support to carry blackberry, satsuma and dark plum, and rich cherry through the very long palate. Subtle hints of dried fig and cocoa bean add interest to the dry spice notes from the nose. Succulent, driven acidity increases intensity and lifts fruit vibrancy throughout the palate, marrying with the tannins to define a firmly structured finish, assuring its ageability and prowess.



ANALYSIS

pH: 3.37
TA: 7.16 g/L
RS: 0.7 g/L
ALC: 14.8 %

OTHER

Bottling Date: July 2022
Release Date: June 2023
RRP: \$250 AUD