MITOLO

2022 SCYLLA NERO D'AVOLA

HARVEST DATES: 30th March 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: Lopresti Ridgehaven Vineyard - Hahn Road, Sellicks Hill

PROFILE: Located at the southern end of McLaren Vale between Sellicks Hill and

Willunga on the foothills of the Mount Lofty Ranges. The site is defined by heavy clay loam soils with shattered gravel throughout the profile, over Christies Beach formation. A north-westerly aspect captures ample sunlight and warmth, encouraging soft and plush tannins, while cooling sea breezes and gully winds ensure cool nights to retain vibrancy and

aromatics in the fruit.

VINE AGE: Grafted in 2018 onto 25+ year old rootstocks

VINIFICATION

Destemmed and crushed to 2 tonne open fermenters. Pumped over twice daily with temperatures kept cool between 20 and 24°C, to ensure a soft tannin structure and retain perfumed aromatics. After pressing, the wine was transferred to 100% seasoned French oak hogshead barrels for natural malolactic fermentation and 12 months maturation. Regular lees stirring was carried out during barrel maturation to increase the plushness of the palate. The final wine was

bottled without fining and received light filtration.

TASTING NOTE

COLOUR: Cherry red

NOSE: Perfumed and floral with bright red cherry, violets, delicate spice and

nettle undertones.

PALATE: Elegantly light bodied with crisp red cherry, red currant and

pomegranate. Hints of bramble and green peppercorn pique interest, while silky tannins surround crunchy acidity, yielding to a soft yet poised

finish.

SCYLLA
NERO D'AVOLA

MITOLO

MCLAREN VALE

113. 2022

ANALYSIS

pH: 3.36
TA: 6.41 g/L
RS: 0.4 g/L
ALC: 14.5%

OTHER

Bottling Date: May 2023
Release Date: July 2023
RRP: \$42 AUD

