

MITOLO

2020 7TH SON GRENACHE SHIRAZ SAGRANTINO

VINTAGE

HARVEST DATES:

3rd, 7th & 18th March 2020.

CONDITIONS:

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 Joe's Block - Sellicks Hill, Lopresti Lot 10 and 11 - Whites Valley and Blewitt Springs

PROFILE:

At the Lopresti vineyards in the south, black and grey Biscay clays predominate, with pockets of brown clay loam, all sitting over alluvial Ngaltunga formation. Sea breezes mediate daytime heat while the cracking clays reduce vigour during the critical ripening period. The Blewitt Springs Vineyard consists of old bush vines, dry grown on deep sand with minimal input. Temperatures are cooler here thanks to the area's higher elevation. These factors combine to produce a wine of depth, concentration and texture.

VINE AGE:

20-40+ years vine age

VINIFICATION

To ensure optimum ripeness and expression of each variety, the Grenache, Shiraz and Sagrantino were each picked and fermented separately. All parcels were crushed and destemmed, the Shiraz and Grenache were fermented in eight tonne open and static fermenters while the Sagrantino was fermented in smaller two tonne open fermenters. Twice daily pump overs during fermentation at a cool 20 to 24°C retained aromatics and established a soft yet well-structured tannin profile with fine grained texture. Barrel matured for 20 months, the Grenache and Sagrantino parcels were kept in 100% seasoned French and American oak hogs heads, whilst the Shiraz brings a small proportion of new oak, approximately 5% to the overall blend. Natural malolactic fermentation occurred during this time. After barrel ageing the individual parcels were carefully blended to final proportions of 60% Grenache, 34% Shiraz and 6% Sagrantino. Bottled without fining and undergoing light filtration.

TASTING NOTE

COLOUR:

Dark ruby with purple hues

NOSE:

Red, blue and black fruits, aromatic dry spices and a mineral, earthy undertone

PALATE:

A seamless connection between the three varieties. Medium bodied with bright cherry, raspberry, spiced plum, blackberry and mulberry all present. Succulent acidity brings a pleasing tartness, balanced by a silky textured and opulent mid palate, finishing long with fine grained gravelly tannins.



ANALYSIS

pH:	3.36
TA:	6.24g/L
RS:	0.4g/L
ALC:	14.5%

OTHER

Bottling Date:	May 2022
Release Date:	April 2023
RRP:	\$42 AUD

