

MITOLO

2023 LA SPIAGGIA SPARKLING GLERA

HARVEST DATES: 23rd February 2023

VINTAGE: Vintage 2023 was preceded by a cold and wet spring which slowed vine growth, impacted flowering and reduced yields. January and February moved into some much welcomed warmer weather, before cooling down again for the March and April ripening period, delaying progress further. Due to these conditions, harvest occurred 2 to 4 weeks later than average across most blocks. Whilst there were some rain events to work around, our fruit condition remained excellent throughout vintage. This cool, gentle season has delivered wines of subtlety and elegance, delicacy in the whites and fineness of tannin in the reds.

VINEYARD

LOCATION: Lopresti Home Block Vineyard – Flour Mill Road, Whites Valley.

PROFILE: McLaren Vale's first Glera plantings. The Glera is grown on the Lopresti Home Block, less than 2 kilometers from the coastal town of Aldinga and only 4 kilometers from the beach itself. Ngaltunga Formation derived alluvial grey sandy clay soils with pockets of sand interbeds support healthy canopy growth which protects the fruit's delicate thin skin from any sunburn. Cooling sea breezes which run across the Gulf St Vincent cool the vineyard and help to retain freshness and vibrancy.

VINE AGE: 6+ years vine age.

VINIFICATION

Destemmed and crushed before gentle air bag pressing. Cold settled for more than one week to ensure complete settling and racked clean. Cool primary fermentation in stainless steel tank at temperatures down to 14°C with W28 Yeast to enhance the delicate floral aromatics. Heat and cold stabilised, then undergoing fine filtration at the winery before secondary fermentation, final dosage and sterile filtration at bottling.

YEAST: W28

TASTING NOTE

COLOUR: Pale straw with green hues

NOSE: Immediately fruitful with yellow peach, sweet apple and citrus tones, hints of green olive and vanilla.

PALATE: Soft and pillowy mousse with creamy texture balanced by subtle chalky minerality and lacey, fresh acidity. The wine shows baked apple, grapefruit, and white nectarine. Finishing crisp with lingering savoury undertones.



ANALYSIS

pH: 3.27
TA: 5.60 g/L
RS: 8.8 g/L
ALC: 11.5%

OTHER

Bottling Date: May 2023
Release Date: June 2023
RRP: \$32 AUD

