

# MITOLO

## 2019 G.A.M SHIRAZ

HARVEST DATES: 11th March 2019

VINTAGE: 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. Intense aromatics are a hallmark of the vintage.

### VINEYARD

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

PROFILE: Lopresti Home Block, less than 2 kilometers from the coastal town of Aldinga and only 4 kilometers from the beach itself. Ngalinga Formation derived alluvial grey sandy clay and biscay soils with pockets of sand interbeds. These highly reputed soils maintain soil moisture during the growing season but dry out in summer which helps to control vine vigour and concentrate flavours in the fruit. Cooling sea breezes off the Gulf of St Vincent cool the vineyard and help to retain freshness and vibrancy.

VINE AGE: 40+ years vine age.

### VINIFICATION

Destemmed and crushed to 8 tonne open fermenters, with twice daily pump overs throughout ferment. Temperatures were kept cool, between 20 and 24 degrees celcius in an attempt to extract the tannin, colour and flavour very softly. Once pressed, the wine was transferred to 30% new French, 10% new American and 60% seasoned oak Hogs Heads, undergoing natural malolactic fermentation and barrel maturation for 18 months. The final wine was bottled without fining and receiving only light filtration.

YEAST: Rhone Isolate Lavlin 2323

### TASTING NOTE

COLOUR: Dark royal red

NOSE: Dense dark fruits of blackberry, black cherry and dark blood plum, mesh nicely with undertones of rich chocolate, roasted dry spices and an intriguing floral lift.

PALATE: Rich and concentrated, deliciously fleshy and full bodied with plush yet granular texture. The fruits of the nose carry through on the palate and complex savoury notes develop in the glass, adding layers to the wine. Firm yet supportive tannins marry perfectly, giving ample structure and length, delivering a smooth, dry-textured finish.



### ANALYSIS

pH: 3.38  
TA: 7.09g/L  
RS: 0.7g/L  
ALC: 14.5%

### OTHER

Bottling Date: April 2022  
Release Date: July 2022  
RRP: \$69 AUD

