

MITOLO

2020 ANGELA SHIRAZ

STYLE

Sourced from Sandra's Block, known for consistently producing Shiraz with vibrant aromatics, blue fruits, fine tannins and plush texture, delivers a more elegant and perfumed expression.

VINTAGE

HARVEST DATES:

28 February 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 concern, but disease 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 Sandra's Block - Hahn Road, Aldinga.
Located at the southern end of McLaren Vale near the seaside town of Willunga.

PROFILE:

The soil type moves from biscay clays to more alluvial clay loams of the Christies Beach Formation and contains gravel and rock fragments throughout. Sea breezes mediate day time heat during summer and the critical ripening period.

VINE AGE:

30+ years vine age.

VINIFICATION

Destemmed and crushed to 8 tonne open and static fermenters, with twice daily pump overs throughout ferment. Temperatures were kept cool, between 20 and 24°C, to encourage a soft tannin structure and plush mouthfeel while retaining fruit aromatics. Once pressed, the wine was transferred to 25% new French, 5% new American and 70% seasoned oak Hogs Heads, undergoing natural malolactic fermentation and barrel maturation for 16 months. The final wine was bottled without fining and receiving only light filtration.

TASTING NOTE

COLOUR:

Dark royal red

NOSE:

Perfumed with lifted blue fruits, red berry compote, creamy nuances and a hint of vanilla.

PALATE:

Plush and elegant, showing satsuma plum, ripe raspberry and blueberry framed by silky tannins with very fine texture, while delicate flickers of fresh herbs add savoury elements to the wine. Medium-to-full bodied with great depth but remaining poised and balanced by vibrant acidity for an effortlessly moreish finish.



ANALYSIS

pH: 3.45
TA: 6.67g/L
RS: 0.4g/L
ALC: 14.5%

OTHER

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

