

MITOLO

(Pictured) The beach at McLaren Vale — the breezes off the St. Vincent Gulf provide ideal temperature moderation for the Mitolo vineyards



7th Son

McLaren Vale, Australia

ESTATE

In a short period of time Mitolo has become recognized as one of the finest producers in McLaren Vale and all of Australia. Mitolo is a family owned business, started and led by Frank Mitolo and his vision of harnessing his Italian heritage to create a range of wines of individuality, integrity and utmost quality.

WINE

The wine's name comes from a folklore concept of birth right gifts of second sight, healing and luck. The Seventh Son is a testament to the quality of these two varieties, Grenache and Shiraz, in McLaren Vale and how well they can compliment each other. When blended together though these opposites provide a great foil for each other, creating a complex and intriguing wine.

VINEYARD

At the Lopresti vineyards in the south, black and grey Biscay clays predominate, with pockets of brown clay loam, all sitting over alluvial Ngalinga 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.

Farming: These vineyards are farmed sustainably.

Soils: The vineyard soil types are heavy grey loam over sandstone, with black cracking Biscay clay intermixed and sits above ancient Gnaltinga formation bedrock. These soils have excellent water-holding capacity and require minimal irrigation.

WINEMAKING

Variety: 60% Grenache, 34% Shiraz, 6% Sagrantino.

Fermentation: 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.

Aging: 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. Bottled without fining and undergoing light filtration.

Alcohol: 14.5%

TASTING NOTE

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.