



MITOLO

Marsican Shiraz 2014

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

Named after the rare Marsican bear, native to Frank's father Bruno's homeland, Abruzzo. The same bear can be seen in the night sky over Italy forming the Ursa Major – a constellation that has been a navigational reference point for ages. Marsican is a tribute to Frank Mitolo's heritage and his fathers enduring influence and guidance.

VINEYARD

A prized blend of Shiraz from Mitolo's finest barrels from three distinct sites which each speak so loudly of a harmonious and unique interpretation of the south western pocket of McLaren Vale and delivers an opulent and brooding style of Shiraz. Just a few miles from cooling breezes of the Gulf St Vincent, the wine is sourced from the single vineyards of Savitar, G.A.M., and Angela.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: Each parcel of fruit for Marsican is fermented on skins for approximately 10 days. Parcels are fermented quite cool, which helps to preserve the bright fruit characters without extracting any hard or bitter tannins from the skins and seeds. After 10 days the wines are gently pressed and run down to oak barrels, of which 100% are new.

Aging: Stored for 18 months after which each barrel is considered for the final Marsican blend.



JEB DUNNUCK

"The tiny production 2014 Shiraz Marsican is a blend of the finest barrels in the winery and spent 14 months all in new oak. This beauty is another rich, concentrated, opulent Shiraz that gives up plenty of chocolaty dark fruits, graphite, lead pencil shavings, and crushed rock aromas and flavors. Similar in style to the Savitar, yet slightly more concentrated, this brilliant wine needs short-term cellaring and will keep for 10-15."