



MITOLO

Savitar Shiraz 2010

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

“Savitar” is a mythical dragon-like monster, and this wine is so named because of the impression Frank Mitolo and Ben Glaetzer had upon tasting one particular lot in the Willunga vineyard. They were so blown away they decided to make a Shiraz from just the small lot, and Savitar was created.

VINEYARD

The fruit for Mitolo Savitar Shiraz comes from the Lopresti vineyards Chinese Block, which is located in the Willunga district at the southern end of McLaren Vale.

Soils: Savitar Shiraz is sourced from a particularly unforgiving, skeletal soil patch in the North Eastern corner of the block, where the vines are pushed hard to create very low yields of outstanding depth of flavor and quality.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: Each parcel of fruit for Savitar was fermented on skins for 15 days. This slightly longer time on the skins ensures a tighter overall structure setting the framework for elongated aging. Following fermentation, the wine is pressed, and then transferred to oak barrels for maturation.

Aging: Aged in 100% new medium to light toasted barrels (100% French oak for 18 months before individual barrels are carefully selected for the final blend.



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“A supple, tightly built shiraz, this gains its concentration and black plum–skin scent from extended skin contact. It’s moderate in weight, and earthy, with some finesse to the structure. Decant it for grilled lamb chops.”