# MITOLO

## Savitar Shiraz 2015

### 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 Austrlaia. 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.



MITOLO

Savitar

SHIRAZ

MCLAREN VALE

750mL

L Mitte

#### WINE & SPIRITS MAGAZINE

"Tense and understated, this grows in a rocky patch of clay soil in the Lopresti Vineyards, at the southern end of McLaren Vale, less than three miles from Port Willunga. It aged in new Frenchoak barrels for 18 months, but it's the fruit and earth that drives the wine, yielding notes of wild blueberries, floral black tea, cracked pepper and tar. It's an elegant shiraz, brisk and cool in its gentleness. Integrated and restrained, this should age with grace."