



# MITOLO



## G.A.M. 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

G.A.M. represents the first initial of each of Frank Mitolo's children's first names – Gemma, Alex and Marco – and was the first and remains the flagship wine of the estate. A Shiraz that embodies the Mitolo credo: strong and gentle. Uncompromising intensity and depth, supple complexity of fruit and savory flavors.

#### VINEYARD

The G.A.M. Shiraz comes from the Lopresti vineyard, and more specifically the Chinese Block, which is located at the southern end of McLaren Vale, about 2.5 miles east of the coastal town of Port Willunga. Strong vine growth in spring is tempered by summers dry winds, developing pure, bright and savory fruit flavors that are tempered by cooling afternoon sea breezes.

*Soils:* The soil here is heavy grey loam mixed with black Biscay clay and sits above ancient Gnaltunga formation bedrock.

*Farming:* These vineyards are farmed sustainably.

#### WINEMAKING

*Vinification:* Each parcel of fruit is fermented on its skins for approximately 10 days. Parcels are fermented at cooler temperatures, which helps preserve the bright fruit characters without extracting hard or bitter tannins. After 10 days the wines are gently pressed and run down to oak (70% new, 30% used) barrels, and are stored in oak for approximately eighteen months. Each barrel is then considered for the final G.A.M. blend.



#### WINE ADVOCATE

"Deep garnet in color with a hint of purple, the 2014 Shiraz G A M offers fruitcake, preserved plums and blueberry tart notes with suggestions of mocha, Marmite and bacon fat. Medium to full-bodied, the palate is laden with spicy black berry preserve layers, supported by rounded tannins and seamless acidity, finishing long and savory."