

MITOLO

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



Marsican 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 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. Marsican Shiraz is a blend of the finest barrels from three distinct single vineyard sites in McLaren Vale. Situated near the cooling breezes of the Gulf St Vincent, these three vineyards are the source of the prized single vineyard Shiraz', Savitar, G.A.M. and Angela.

VINEYARD

A careful blend of three distinct single vineyard sites which each speak so loudly of place, form a seamless, harmonious and unique interpretation of the south western pocket of McLaren Vale delivering an opulent and brooding style of Shiraz, of rich black fruits, olive tapenade and spice.

Farming: All vineyards are farmed sustainably.

WINEMAKING

Variety: 100% Shiraz

Vinification: Each parcel of fruit for Marsican is fermented on skins for approximately ten 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 ten days the wines are gently pressed.

Aging: 100% are new French oak barrels, stored for eighteen months after which each barrel is considered for the final Marsican blend

Alcohol: 14.0%

96

Robert Parker
WINE ADVOCATE

"A terrific effort, the 2015 Marsican Shiraz is a 220-case barrel selection of the best Shiraz in the cellar. It's an artful blend of fruity (blackberries and blueberries) and savory (black olives and roasted meat) in a full-bodied, creamy-textured package. Rich, supple and long, it's a true beauty, ending with elegance and aplomb." - J.C., 2/2021