



MITOLO



Angela 2013

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

The Lopresti Family growers have provided fruit for Mitolo from the very beginning. Sourced from Sandra's Block, named after the matriarch of the Lopresti family, this wine is a tribute to Frank Mitolo's mother, Angela, matriarch of the Mitolo family.

VINEYARD

Angela is a slightly different expression of Shiraz, from an area located about 3 miles south of Mitolo's Chinese Block. This site creates a brighter wine style with signature Mitolo Shiraz softness.

Soils: The soil and geology of this block differ with less black Biscay clay and more alluvial Christies Beach formation. The soil is free draining, resulting in less vigor over spring and more content vines in the ripening period.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: The grapes for Angela were destemmed and crushed gently then pumped over once daily for around ten days. The ferment was kept cool throughout in an attempt to extract the tannin, color and flavor very softly and to hold onto the pure fruit characteristics.

Aging: Kept in a combination of 10% new and one and two year old barrels, mainly French origin, for 18 months before being blended. The final blend is clarified by racking only, and bottled without fining or filtration.



JAMES HALLIDAY

"Destemmed and crushed, matured in mainly French oak (10% new, 90% 1 and 2yo) for 18 months. Very well made, speaking with equal clarity of its region and variety; plum and black cherry fruits slide fluidly across the palate, oak a measured companion."