



MITOLO



Serpico Cabernet Sauvignon 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

"Serpico" was a famous New York police officer who wasn't afraid to 'work against the grain'. With Serpico, Mitolo aims to step outside its peers and redefine the accepted style of Cabernet making. Serpico is a 100% Cabernet made in the Amarone method to achieve intense aromas, and a concentrated viscous middle palate with soft and silky tannins.

VINEYARD

The Serpico Cabernet Sauvignon 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 summer's 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: Fruit is hand-picked quite early (around 23.4° Brix) and placed onto 10kg drying crates. The grapes are left to dry in temperature and humidity controlled sheds for approximately six weeks. This follows the traditional Amarone techniques, resulting in a 30% loss in bunch weight. After drying, the wine is fermented on skins for two weeks and then is left for a further three weeks before pressing. This extended time on skins actually helps to soften the wine as the small, aggressive tannins are bound up in the process leaving only larger, silky tannins in the wine.

Aging: The wine is then stored in oak barrels for 10 months before careful barrel selection precedes blending and bottling.



WINE SPECTATOR

"Rich and ripe, dense with jammy black currant and blackberry flavors that push against a refined grip of tannins, finishing plush and expressive. The tannins need time to soften."