

# MITOLO

## 7th Son 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

The wine's name comes from a folklore concept of birth right gifts of second sight, healing and luck. The Seventh Son is a testament to the quality of these two varieties, Grenache and Shiraz, in McLaren Vale and how well they can compliment each other. When blended together though these opposites provide a great foil for each other, creating a complex and intriguing wine.

#### **VINEYARD**

The Grenache portion, sourced from 75 year old biodynamically grown bush vines from the deep sands of Blewitt Springs. It provides a rustic, lighter, earthier flavors than the fruit forward, softer Shiraz portion which is sourced from the Lopresti vineyards. *Farming:* These vineyards are farmed sustainably.

#### WINEMAKING

Vinification: There is very little new oak influence in this wine, with older oak barrels chosen for the elevage. A Grenache (62%), Shiraz (33%), and a tiny dollop of Sagrantino (5%) blend, the tannins are sandy and a little Italian twist on a classic blend from southern France and Mclaren Vale. The Shiraz and Grenache parcels were kept separate until the final blending stage just prior to bottling. Both parcels were destemmed without crushing then pumped over once daily. The ferment was kept cool throughout in an attempt to extract the tannin, color and flavor.

Aging: The wine was kept in one and two year old barrels, all of French origin, for 18 months before being blended.



#### WINE ADVOCATE

"The 2015 Small Batch Series 7th Son is a blend of Grenache, Shiraz and Sagrantino. It's floral and red-fruited at first, then it adds hints of plum skim. Full-bodied, it shows some drying tannins and hints of vanilla on the finish, along with juicy, mouthwatering acids."