

# MITOLO

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



## 7th Son 2017

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 wine's name comes from Seventh Son of the Seventh Son, 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 is sourced from the northern part of McLaren Vale known as Blewitt Springs where the soil is deep sand. This vineyard of old gnarly bush vines is dry grown and farmed with minimal input. It is a cooler site than where the Shiraz and Sagrantino parcels are sourced: the Lopresti vineyard located at the southern end of McLaren Vale, about 4km east of the coastal town of Port Willunga.

*Soils:* The vineyard soil types are heavy grey loam over sandstone, with black cracking Biscay clay intermixed and sits above ancient Gnaltina formation bedrock. These soils have excellent water-holding capacity and require minimal irrigation.

*Farming:* All vineyards are farmed sustainably.

### WINEMAKING

*Variety:* 60% Grenache, 35% Shiraz, 5% Sagrantino

*Vinification:* There is very little new oak influence in this wine, with older oak barrels chosen for the elevage. 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 very softly and to hold onto the pure fruit characters that are a signature for Mitolo. A small amount of Sagrantino to the final blend, also from the Lopresti vineyard, to enhance the structure of the wine.

*Aging:* 18 months in used French Oak.

*Alcohol:* 14.5%

*Robert Parker*  
WINE ADVOCATE

92

"Despite the cooler vintage (harvest ended three to four weeks later than in 2016), the 2017 Small Batch Series 7th Son boasts wonderfully supple tannins [...] it kicks off with slightly resinous herbal and floral notes, then adds bright cherries with darker undertones. It's round in the mouth, ample in feel and lingers on the finish." - JC, 11/2019