

MITOLO

7th Son



- Reference to Frank's father Bruno. He is 1 of 9 children and is the 7th child.
- Also references the chosen/gifted one.
- A blend of Grenache, Shiraz & Sagrantino. Proportions usually sit at +60% Grenache, 30-35% Shiraz, 5-7% Sagrantino.
- Grapes kept separate until final blending.
- The Grenache adds more red fruit, juicy sweetness, spice, higher alcohol. It comes from older bush vines on sandy soils in Blewitt

Springs. Here, elevation and lower yields play a role, and you get a spicier, lively style of Grenache. The Shiraz contributes body (colour, acidity, tannin) and darker fruit spectrum with liquorice. Sagrantino is used as an Italian twist and is tasted more on the back palate. Sagrantino is a thick skinned Italian grape that hails from Umbria and is inherently high in tannin, and provides earthy, cigar box like characteristics (a similar role that Mourvèdre usually provides in a GSM blend, but with less meaty, herbaceous, ferrous characteristic. Mourvèdre is high in tannin, Sagrantino is higher.