

News releases - Geoff Brock

\$557,000 grant for Mitolo Wines cellar door

November 28, 2016

A new cellar door and restaurant being built in McLaren Vale - which will create 21 ongoing jobs - has received a \$557,418 Regional Development Fund grant.

The \$2.2 million project at Mitolo Wines will include a contemporary cellar door and deck area for tastings, private members tasting room and an adjoining restaurant with seating for up to 100 people as well as a private dining room.

The landscaped exterior will feature fresh produce for the restaurant's use, focusing on regional foods which reflect the Mitolo's family's Mediterranean roots in Abruzzo, Italy.

Nestled within the vines of McLaren Vale, the architecturally designed structure captures and celebrates the surroundings and landscape in which it is located.

An open floor plan, reaching out to guests in multiple directions through the use of glazed entrances, also offers more intimate spaces which break from the main space through the integration and reuse of steel containers.

Background

Mitolo Wines was established in 1999, and since that time has steadily built to be exported to more than 20 countries, with about half of its production enjoyed domestically.

The Regional Development Fund (RDF) drives economic growth through grants to boost investment in regional infrastructure and the creation of jobs in South Australia.

According to independent analysis, projects awarded grants through Rounds 1 and 2 of the RDF created more than 2000 regional jobs and contributed around \$930 million to the South Australian economy in 2015-16.

The State's wine industry generates almost \$1.8 billion in revenue, with \$1.2 billion of this from wine exports to countries including the United Kingdom, China and Hong Kong, the US and Canada.

Our visitor economy is currently at a record \$5.95 billion.

Quotes attributable to Regional Development Minister Geoff Brock

The new Mitolo Wines cellar door and restaurant will have a significant impact on the economic activity of

the McLaren Vale area and South Australia.

Mitolo Wines is a well-recognised premium wine brand with almost half of its product exported – this new complex will complement the company’s existing operations and grow the company’s brand reputation and exposure.

The restaurant, which will be dedicated to local produce prepared by local employees, will offer a unique venue for dining and events on a larger scale to showcase the region and the state throughout the year.

Quotes attributable to Agriculture, Food and Fisheries Minister Leon Bignell

This latest development adds to the wonderful growth in the McLaren Vale wine region including the revamped Wirra Wirra winery right next door where they have invested \$850,000 in a new cellar door, a private tasting room, corporate boardroom and Harry’s Deli - which offers light meals, salads and platters from local produce.

The d’Arenberg Cube will also be a massive drawcard for the region bringing people from throughout Australia and around the world to wonderful McLaren Vale.

We know how important wine and tourism are to the State’s economy. Recently, South Australia joined the Great Wine Capitals Global Network and we also announced the new \$1.8 million South Australian Wine Industry Development Scheme.

Private sector investment along with government assistance is making a difference in our regions. Visitor numbers are at record highs, more people have jobs in the tourism, food and wine sectors than ever before and our local economies are becoming stronger.

Quotes attributable to Mitolo Wines Director Frank Mitolo

Our new cellar door and restaurant is critical to Mitolo Wines’ business growth, improving brand recognition and enabling us to increase production for local, national and international consumers.

Once completed, we anticipate this cellar door project will lead to an increase in production of between 50-100 per cent.

To coincide with our new cellar door Mitolo will release several new wines, including a new super premium Shiraz, a “Small Batch’ Vermentino and Grenache Rose, and a Grappa, to reflect and celebrate the history of the family whilst showcasing the innovation of the business.