

# MITOLO

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## PRESS REVIEWS

2007 JESTER CABERNET SAUVIGNON

Vineyard Region  
McLaren Vale



“Made with the inclusion of 20% airdried grapes, a technique used in parts of Italy to add concentration and complexity to red wines, this McLaren Vale cabernet has jammy aromas of blackcurrant and dark plums. In the mouth it's smooth and lush with ripe, soft tannins and a lingering fragrant aftertaste. (14.5% alcohol; screwcap) Ageing? Drink over eight years”.

**Epicure, Ralph Kyte-Powell, October 2008**

### 90 points

“The 2007 Jester Cabernet Sauvignon spent 11 months in oak. Purple-colored, the nose reveals smoke, black currant and cassis. This leads to a medium to full bodied ripe wine with excellent depth and concentration. Currently the wine is a bit tight but 1-2 years of additional bottle age should round it out nicely.

It should be at its peak from 2010 to 2017.”

**The Wine Advocate, Great Value Australian Wines, Jay Miller, September 2008.**

“Here's another big red from McLaren Vale's Mitolo wines. This cabernet sauvignon sits alongside the very drinkable Jester shiraz and is made by the industry's pin up boy, Ben Glaetzer. Ben became a partner in the business in 2001 with a vision to "create individual and handcrafted wines which are built on passion and uncompromising commitment to quality." The 2007 cabernet has loads of blackcurrant, capsicum and herb aromas. It is a very varietal example with nicely balanced oak showing through. This should integrate more with age. The dusty tannins should also settle.”

**David Cumming, Cellar Press, October 2008.**

“From Mitolo Wines of McLaren Vale, made with 20% of the fruit undergoing amarone, achieves aromas and flavors not usually found in cabernet, says Frank Mitolo, who began in 1995 as a hobby winemaker. before taking on formal studies."The amarone element produces hints of licorice, tar and leather whilst maintaining fresh, vibrant fruit. The palate is somewhat fleshy and shows boldness not usually achieved in a 100% cabernet sauvignon wine," he said. Made by Ben Glaetzer, the Jester is full-bodied, with firm tannins which will soften with time. Now, or in five years.”

**Mount Barker Courier, Adelaide, October 2008.**

“A decent percentage of the Cabernet fruit blended into this wine has been handled in the traditional Italian Amarone manner (left to dry on racks for five weeks) which gives concentrated flavour. The wine has full, rich, fleshy fruit on the palate with a good backbone of tannins which soften over time.”

**Eastern Courier, Adelaide, September 2008.**

“Twenty per cent of the cabernet fruit blended into Jester Cabernet Sauvignon has been handled in the traditional Amarone manner. As with the 2006 vintage, the grapes were picked at 14% baume and then left to dry on 10kg drying racks for five weeks. Frank Mitolo says: "This traditional Italian drying method allows the cabernet fruit to achieve flavours and aromas that you would not normally associate with cabernet sauvignon. The Amarone element produces hints of liquorice, tar and leather while maintaining fresh vibrant fruit.”

**Sunshine Coast Daily, January 2009.**

”There's a complex blackcurrant savoury richness in here with its dense opulence. Lots of good things happening with touches of tar and licorice and even a thick strap of leather. It all comes together with typical lushness sustained by firm tannins and fine-grained oak.”

**Peter Forrestal, West Australian, February 2009.**

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### 90 Points

“Light but bright and clear colour; a mix of blackcurrant, savoury black olive and bitter chocolate aromas and flavours; restrained oak.

**James Halliday, Australian Wine Companion 2010, August 2009.**

“A well-structured McLaren Vale wine with berry flavours, but enough softness to encourage early enjoyment.”

**John Fordham, Sunday Telegraph, February 2009.**

### 88 Points

“Moderate garnet hue. Inviting scents of mocha, black cherry and plum. Sweet flavors of blackberry and chocolate. Velvety tannins and hints of leather in the juicy close.”

**Lyn Farmer and Abraham Horowitz, BuyLine, Wine News, July 2009**