

# MITOLO

p u r i t y · e l e g a n c e · p o w e r

J E S T E R C A B E R N E T

*Vineyard Region*  
McLaren Vale



## 2008 VINTAGE

## TASTING NOTES

### *Background*

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power.

**Winemaker Ben Glaetzer became a partner in 2001.**

### *Key Facts*

The Jester wines are upfront and approachable for early appreciation, and they deliver excellent quality for the price. Jester Cabernet is our "baby" Serpico using 20% Amarone technique of dried Cabernet fruit adding complexity, roundness and fullness to the mid palate.

### *Vineyard*

The vineyards are located in the Willunga district at the Southern end of McLaren Vale. The heavy grey loam soils over lime stone intermixed with the black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield is around 4 tonnes an acre (70hl/ha).

### *Vintage 2008*

Rainfall in late December and late January topped up soil moisture to retain canopy health. Mid-January the temperatures in McLaren Vale were in the 20oC range most days and these mild conditions persisted into the start of March. Cool and dry conditions during berry ripening were conducive to excellent flavour, colour and phenolic development. Vintage started in the first week of February, slightly earlier than average, with much of the premium fruit off the vine with high natural acid due to the cool early summer and healthy canopies. The heatwave, which saw a record run of 15 days over 35oC, interrupted perfect vintage conditions in McLaren Vale, causing the most condensed harvest in the region's history. Whilst there were challenges with the sudden ripening, overall 2008 will be a great year for quality.

*Courtesy of the Phylloxera and Grape Industry Board of South Australia.*

### *Vinification*

20% of the grapes were left to dry on 10 kg drying racks for 5 weeks and 2 days in the traditional Amarone manner to concentrate flavour. The fruit for Jester was fermented on skins for 6 days at cool temperatures to enhance the pure berry fruit flavours. The wine is then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked.

### *Maturation*

Aged in 2-4 year old French oak for 9 months.

### *Cellaring*

Will continue to evolve for 4-6 years in bottle.

### *Tasting Notes*

Deep crimson, with brick red hues. the 2008 Jester Cabernet shows liquorice, nutmeg and cassis notes which provide a lift to the subtle hints of French oak. Well rounded on the palate, the firm tannins are complemented by nuances of chocolate, blackcurrant and earth.

### *Winemaker*

Ben Glaetzer.