

# MITOLO

purity · elegance · power

## 2009 MITOLO McLAREN VALE JESTER SHIRAZ TASTING NOTE

*Richard Tarlton was a favourite amongst the Jesters of Queen Elizabeth I. Tarlton was the first to achieve national celebrity as a comedian and enjoyed a successful career in the theatre as a leading member of the Queen's Players. As a writer he was the author of popular ballads and plays.*

### STYLE

Intense, textured and showing pure fruit flavours, Jester Shiraz is our baby G.A.M using the same barrels in which G.A.M was previously aged. Jester Shiraz is made to be upfront and approachable for early appreciation, and delivers excellent quality for the price.

### VINEYARD

The vineyards are in the Willunga district in the southern end of McLaren Vale. The heavy grey loam soil over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins.

### 2009 VINTAGE

A thirteen day heat wave in late January and early February saw the 2009 Vintage begin in first week of February. Cool, dry conditions during berry ripening in most of the district were conducive to excellent flavour, colour and phenolic development. In general, the timing of the heatwave affected vineyards with lighter canopies and crop loads and those on thin or highly reflective soils and crops in the earlier ripening areas. Due to the early start to vintage, there were some difficulties handling both reds and whites through the wineries and this resulted in overall volume in the region being below average.

### WINEMAKING

The fruit was fermented on skins at cool and warm temperatures in order to capture and enhance the bright, pure berry fruit. The wine was then pressed and underwent partial barrel fermentation with natural malolactic fermentation occurring prior to the wine being racked.



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| <b>REGION</b>                | McLaren Vale  |
| <b>VARIETY</b>               | 100% Shiraz   |
| <b>HARVEST DATE</b>          | 4th March 2009  |
| <b>BOTTLING DATE</b>         | 17th January 2010   |
| <b>MATURATION</b>            | Aged in 2-4 year old French oak for 9 months  |
| <b>CLOSURE</b>               | Stelvin   |
| <b>COLOUR</b>                | Opaque dark crimson colour with deep black crimson hue  |
| <b>NOSE</b>                  | Blackberry, liquorice and dark plums  |
| <b>PALATE</b>                | Displays abundant flavours of liquorice, blackberry and dark fruits. Exceptional balance, refinement and generosity of flavour. |
| <b>CELLARING</b>             | Will cellar well for 6-8 years  |
| <b>FOOD PAIR</b>             | Eye fillet, wrapped in pancetta served with fennel, courgette and capsicum ratatouille  |
| <b>TECHNICAL INFORMATION</b> | Alcohol; 14.9% TA; 6.2 g/l RS; 0.7 g/l pH; 3.3  |