

MITOLO

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

2009 MITOLO McLAREN VALE JESTER CABERNET SAUVIGNON TASTING NOTE

Monarcho was the most eccentric of all the Jesters in the court of Elizabeth 1. He was the only fool named by Shakespeare in any of his works and features in "Loves Labour Lost". Italian born the usually blue attired Monarcho was more intelligent and politically aware than his court persona. After starring as the fool for six years, he retired in 1575 and died shortly after in 1580.

STYLE

Bright, lush and juicy, Jester Cabernet Sauvignon shows a full bodied palate and mouth filling richness. 20% of the fruit has been handled in the Amarone manner- this technique of drying fruit adds complexity and fullness and produces soft juicy tannins. Jester Cabernet is upfront and approachable for early appreciation, delivering 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. Cabernet Sauvignon excelled, showing strong varietal characters, full bodied, balanced palate weight and an amazing perfume.

WINEMAKING

20% of the grapes were left on 10kg drying racks for 5 weeks and 3 days, in the traditional Amarone manner, to concentrate flavour. The fruit for Jester was fermented on skins for 6 days, at cool and warm temperatures, to enhance pure berry fruit. The wine was then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked.

REGION McLaren Vale
VARIETY Cabernet Sauvignon (20% Amarone)

HARVEST DATE 13th March 2009

BOTTLING DATE 1st February 2010

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

CLOSURE Stelvin

COLOUR Bright with vibrant red brick hues

NOSE Complex aromas of red fruits, intermixed with dried flowers and herbs with nuances of cut plums, spice and liquorice adding depth of character

PALATE Rich with firm long tannins. Vibrant fruit fills the palate which rounds out to retain focus and freshness

CELLARING Medium term cellaring of 3 to 5 years will enhance the depth and personality of the wine

FOOD PAIR Morrocan style lamb curry with eggplant and chickpeas

TECHNICAL INFORMATION Alcohol; 14.5% TA; 6.71 g/l RS; 2.1 g/l pH; 3.5

