

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, lifted and a touch lighter than previous versions, the 2011 Jester Cabernet is a true reflection of a cooler vintage in McLaren Vale. We use the ancient Italian technique of air drying 20% grapes for 6 weeks. This process concentrates the flavour and adds a lovely fine grain tannin structure. Jester Cabernet is upfront and approachable for early appreciation, delivering excellent quality for the price.

VINEYARD

Our Jester Cabernet vineyards are located at the southern end of McLaren Vale, close to the town of Willunga. The soil here is mostly black Biscay clay and sits above ancient Gnaltinga formation bedrock. This clay topsoil holds water in winter and spring leading to strong growth. In summer it becomes very dry, so dry it cracks up stressing the vines which leads to intense flavour. A combination of cool sea breezes and gully winds help to temper the warm summer days giving ideal conditions for growing fruit of intensity and balance.

2011 VINTAGE

The 2011 vintage in McLaren Vale was much cooler than the average year. Summer was mild and quite wet which resulted in delayed fruit ripening. The cool, wet conditions led to unusually high disease pressure in the whole region. In the Mitolo Lopresti vineyards, sound canopy management including shoot thinning early in the season and bunch thinning at veraison, allowed for better air flow reducing the threat of disease. Cabernet fared well in the trying conditions, its naturally thick skins further protecting the fruit from disease and allowing it to ripen fully to produce outstanding wine.

WINEMAKING

Approximately 20% of the grapes used in the 2011 Jester Cabernet are dried for 6 weeks prior to fermentation. The drying process concentrates the flavour and provides a fine tannin structure to the wine. This technique is borrowed from the Valpolicella region of north eastern Italy where it is used to make Amarone wine. The remaining grapes are fermented on skins for 6 – 10 days, at cool temperatures, to enhance pure berry fruit. The wine is stored in old oak barrels, mainly French, for 18 months before the blend is assembled and the wine bottled with minimal fining or filtration.

REGION

McLaren Vale

VARIETY

Cabernet Sauvignon

HARVEST DATE

13th - 15th March 2012

BOTTLING DATE

September 2012

CLOSURE

Stelvin

COLOUR

Bright garnet red

NOSE

Pretty, lifted nose showing fresher characters of a cooler year: anise, sage and tobacco leaf herbals along with raspberry and cherry red fruits.

PALATE

Medium weight, again a reflection of a cooler year with delicate flavours of red berries, cassis, liquorice and dried herbs. The structure is slightly more savoury than normal which will suit food nicely.

CELLARING

Will drink well over the next three or four years

FOOD PAIR

Umbrian Lentil and Salsicce (Rustic Sausage) Stew

TECHNICAL INFORMATION

Alcohol 14.4% TA 6.5g/L pH 3.53

