

MITOLO

purity · elegance · power

2005 JESTER CABERNET SAUVIGNON

Vineyard Region
McLaren Vale



PRESS REVIEWS

91 Points

"The 2005 Cabernet Sauvignon Jester, which was aged in three and four year old French oak barrels, receives a touch of Amarone-like treatment with 20% of the grapes dried on racks. A superb effort, it boasts a deep ruby/purple color and loads of blueberry and cassis fruit as well as hints of roasted meat and spice box. Medium to full-bodied with good acidity, ripe tannin, and beautiful texture and length, this stunning Cabernet may be one of the world's best values in Cabernet Sauvignon!"

Wine Advocate, Robert Parker, 2006 - USA

4 star rating

92 points

"Chocolate-coated plums, slightly tomato-leafy, then a big, rich, soft but deep palate, rich, ripe, plush flavour and supple tannins. A cuddly, warm-area red."

Gourmet Traveller Wine, Huon Hooke, August/September 2006

"With perfect balance and seamless fruit this is a pumped up, juicy, inky Cabernet with no trace of tannin and lashings of sweet plum fruit. This wine is so all-enveloping that you lose yourself in a mass of crushed black fruit and only emerge when the coast is clear."

Matthew Jukes, October 2006 - UK

4 star rating

"A very 'clever' style. Bright purple colours and a nose that is dense and closed but promises more. Palate is powerful, young, complex and beautifully balanced."

Winestate, July/August 2006

"This is a fabulous quaffer - even if it is a bit more expensive than that. It's fresh and juicy but it's more than that too - 20% of this wine was made using Amarone methods and it's filled it with interest, flavours of dusted chocolate meeting nuts meeting lead pencil meeting sweet blackcurrant. Drying, perfectly formed, long tannins sail it out through the heads and over your tonsils. Screw it open and watch it all gush out at you. Fabbo."

Campbell Mattison, April 23, 2006

Wine of the Week.

"Elegant, rich McLaren Vale red with well rounded, savoury characters and long finish."

The Sunday Telegraph, May 2006

"Very deep, glossy with an attractively tarry note and very, very smooth tannins. Very well done - really immediate appeal. Good and refreshing too. Great value."

Jancis Robinson, 4th January 2007

"What, an '05 Cabernet on the market already? Not only that, the '05 Jester Cabernet from Mitolo is very approachable at this young age. Blueberry and blackcurrant fruit soaks the palate while the finish is dry but certainly not too astringent as many young Cabernets can be. There is certainly more improvement to come in this wine but it's already well balanced and ready to drink."

The Canberra Times, Fergus McGhie, April 2006

"Mitolo makes an expensive red from grapes dried for seven weeks using the traditional Italian "Amarone" method. The Jester has 20% of grapes treated in this manner. Intense blackcurrant Cabernet fruit, a rich round taste and a deep colour from dried grapes."

Courier Mail, Ken Gargett, June 13, 2006

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“Potent, rich fruit aromas, then a full round palate with loads of juicy blackcurrant and cassis fruit: ripe tannins, good oak.”

The Australian Wine Companion 2008, James Halliday, April 2007

Decanter Favourite

“Ben Glaezer’s portfolio ranges from super vale £8-a-bottle wines to New World icons; this just about falls into the former while giving an indication of the latter. Abundant with ripe, naturally sweet fruit, it boasts buckets of dark fruit and chocolately flavours with a touch of spice on the finish.”

Decanter, May 2007

“From McLaren Vale, Mitolo’s sixth vintage makes deft use of giving 20 percent of the fruit the Italian Amarone method, which involves drying grapes for seven weeks before wine making begins. The system concentrates flavour yet softens the taste. This has supple mouth-feel with savoury, rather than fruity, characters but doesn’t quite reach the bitter-sweet heights of Amarone della Valpolicella, of Italy’s Veneto district. But it remains very different from mainstream Aussie reds and costs much less than the Italian equivalent.”

The Daily Telegraph, Jeff Collerson July 18, 2006

“Frank Mitolo’s full-blooded reds have received deservedly great acclaim in recent years to the point where this brand is approaching cult status. Certainly the prices of his best Shiraz suggest he is well up there with the South Australian elite, as is his winemaker, Ben Glaetzer, one of the well-armed young guns of Australian wine. The Jester Cabernet is made from McLaren Vale fruit, a part of which was dried on racks before processing, resulting in a rich complex wine ideally suited to hearty winter fare. This is classy stuff. Absolutely scrumptious.”

Herald Sun, Paddy Kendler, May 2006

“They regard this is as the ‘baby Serpico’ as 20% of dried fruit is used to add weight to the mid palate. Very deep, glossy with an attractively tarry note and very, very smooth tannins. Very well done - really immediate appeal. Good and refreshing too. Great value.”

Purple Pages, Jancis Robinson, January 2007