

MITOLO

PRESS REVIEWS

2012 JESTER CABERNET SAUVIGNON
McLAREN VALE



92 POINTS

Well, it most certainly does not lack oomph or concentration. Chocolate, blackcurrant, currants, dried cranberry and cherries with a little spicy wood. Full bodied, juicy cherry essence, dark chocolate, some almost violett mouth perfume and a thick wad of smooth ripe tannin. Tannin and sweet fruit carry the finish on for ages. Within its style, a very good wine.

www.winefront.com.au, Gary Walsh, July 2013

91 POINTS

20% of the grapes used in this estate-grown wine are dried for 6-8 weeks prior to fermentation, the remainder cool-fermented on skins for 6-10 days; the wine spends 10 months in used oak. As one might expect, this has a major impact on the wine, but whether its entirely beneficial is a moot point, the desiccated fruit nuances tending to break the line of the palate. Still, the wine is interesting.

James Halliday Australian Wine Companion 2015

90 POINTS

Smooth, expressive and generous, offering cascade of ripe black cherry and blackberry, with hints of tarragon and mint around the edges, flowing smoothly into a long finish. Drink now through 2018.

Wine Spectator, July 2013



18/20

Fruit from Willunga, southern McLaren Vale, 20% of the fruit dried for 6 weeks as in appassimento, fermented to 14.9% and. And 3.7 g/L RS, the wine aged 10 months in seasoned oak, mainly French. Very dark, deep, black-red colour with some garnet on rim. The bouquet is soft and harmoniously interwoven with aromas of blackberries, plums, dark herbs and fragrant spices, unveiling ripe chocolate elements in the glass. Full-bodied, this is densely packed with restrained fruit flavours of sweet blackcurrants, cassis and plums, along with subtle herb nuances. The mouthfeel is soft in texture with smooth, supple, gently grainy tannins, and the wine exudes harmony and balance. Discreet acidity lends freshness and enlivens the fruit, and the palate leads to a soft, lingering finish of blackberries and blackcurrants. This is a soft and harmonious Cabernet Sauvignon with a supple and smooth mouthfeel. Match with roast red meats and semi-hard cheeses over the next 6-7+ years.

raymondchanwinereviews.co.nz, Raymond Chan, November 2014

SILVER MEDAL

2013 Amcor McLaren Vale Wine Show

This is remarkable value for money. It's from the impressive 2012 vintage in Southern McLaren Vale and made in the style of the Amarone reds from Valpolicella in Italy's north east. About 20 per cent of the grapes are dried for six weeks before fermentation to concentrate the flavour, which is distinctively curranty. This is rich, ripe and concentrated, fleshy with blackcurrant jube, well-integrated oak, and a bold earthy finish. Velvety and seductive.

Australian Gourmet Traveller Wine, Peter Forrestal, January 2014

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Young gun red and made to be this way. Resonates fruit and yet with a good supporting structure. Quite mid bodied, elegant and refined in one sense yet full of character and charm with good oak in place on another level. Drink up with roast chicken.

Paulippolito.com, Paul Ippolito, 24 August 2013

Stylish, classy cabernet from one of the best McLaren Vale vintages in recent years. Crafted using the Italian method of drying 20 per cent of the fruit before fermentation. Big, bold, ballsy and rocking with layers of black fruit, chocolate characters, supple tannins and loads of depth.

Illawarra Mercury, Wollongong NSW, August 2013

89 POINTS

Deep garnet with a touch of purple in the color, the 2012 Jester Cabernet Sauvignon presents a fragrant nose of warm cassis and mulberries with touches of cedar, pencil lead, dried mint and chocolate. Full-bodied with tons of juicy blackcurrant and minted blackberry flavors, it has a good line of medium level grainy tannins, lively acid and a long finish. Drink it now to 2018.

The Wine Advocate, Lisa Perrotti-Brown, February 2014

89 POINTS

Bright purple. Dried cherry, cassis and licorice on the perfumed nose, which picks up a smoky aspect with air. Chewy dark fruit flavors with good depth are energized by a peppery nuance. Finishes on a note of bitter chocolate, with soft tannins and good, sweet persistence. Very inviting now; this would work nicely with strongly seasoned grilled red meat.

Stephen Tanzer's International Wine Cellar, Josh Reynolds, July 2013

BRONZE MEDAL

2013 Royal Adelaide Wine Show
