

MITOLO

PRESS REVIEWS

2013 JESTER CABERNET SAUVIGNON
McLAREN VALE



100 BEST AUSTRALIAN WINES 2015/16

It must be the addition of 20% Amarone fruit in this wine which makes it so hypnotic. The oak is old and it only sees barrels for nine months, so this isn't really affecting the flavour. The vintage is great and Frank Mitolo is a known perfectionist so this certainly helps, but at only fourteen squids this wine has so much to offer its staggering, so the trick must surely be the epic Amarone-d Cab! Six weeks spent drying out on racks concentrated the cassis flavours to such a hedonistic degree that it transforms this wine from a jolly nice flagon into a rip-roaring thundercat! Jester Shiraz and Cabernet seem to take it in turns in my 100 Best and it seemingly doesn't matter which cuvée gets the nod each year because the public laps it up. I take my hat (the one with bells on) off to the Jester.

Matthew Jukes, May 2015

94 POINTS - TONY LOVE'S TOP 100 WINES

Taking an Italian winemaking tradition and rebooting it here in an Australian environment, a fifth of the fruit has been partially air-dried before crushing, which aids in this cabernet's concentration and flavour without any driedfruit characters but highlighting an anise note and lovely richness in the palate. With all this intensity, it's surprisingly pliable and open with easy, soft tannins to finish. Distinctive.

Tony Love, The Advertiser, July 2015

91 POINTS

This McLaren Vale red shows berry and cassisfruit on the nose and palate, with maturation in older American and French barrels imparting structure without obvious oak flavours, all finishing with good acidity and fine tannins. A portion is dried in the amarone method to add plushness. Try it with grilled lamb cutlets or lamb and mint rissoles over the next few years. \$20-\$25. Ask at fine wine outlets or at the winery

Mike Frost, Frost On The Vine, August 2015

91 POINTS

At the full end of McLaren Vale cabernet flavour, with cassis and chocolate interwoven with soft tannins and balanced oak.

James Halliday Wine Companion 2016
