

MITOLO

purity · elegance · power

PRESS REVIEWS

2006 JESTER SHIRAZ

Vineyard Region
McLaren Vale



92 Points

“Bright purple. Seductive bouquet of smoky dark berries, candied cherry and sandalwood. Licorice and floral pastille notes emerge with air and carry onto the palate, adding complexity to the sweet cassis and blueberry flavors. Leaves dark berry, vanilla and cola flavors behind on the long, sappy finish. Captivating already, but I’d bet on this gaining complexity over the next six or seven years”.

Stephen Tanzer’s International Wine Cellar, September 2008.

94 Points

Power and intensity achieved without reliance on alcohol” blackberry and a whisper of regional dark chocolate, the tannins are fine, the oak controlled.

James Halliday’s Australian Wine Companion 2009, September 2008.

“If you prefer hearty reds...Mitolo Jester Shiraz 2006, McLaren Vale

What’s new? Australia may have several hundred wineries, but there are still new ones springing up. Mitolo isn’t even a decade old, but its winemaker, Ben Glaetzer, is winning all the prizes.

Jester is the little brother in the range, so you can discover the style at an approachable price.

What does it taste like? Shiraz can be simply chunky, but this is complex and finely balanced with dark fruit, mocha and spice. Eat with? Slow cooked beef casserole.”

Sarah Jane Evans, BBC Good Food, May 2008

Silver Medal- IWC, London, May 2008.

89/100

“Lively, fruity and powerful McLaren Vale shiraz. Earthy savoury bouquet with traces of licorice and dark plum. Soft and supple palate structure with good oak balance”

Ray Jordan, The West Australian, April 2008

“The Mitolo brand arrived out of the blue in 1999, combining the viticultural and winemaking talents of Frank Mitolo and Ben Glaetzer respectively. The new releases are delicious regional specialities sourced from Mitolo’s vineyards at Willunga, at the southern end of the “Vale”. The shiraz is absolutely scrumptious. It’s full and ripe and soft, as warm climate shiraz ought to be. But it’s also savoury and complex with out the jammy sweetness sometimes seen in warm-area reds.”

Chris Shanahan, Sunday Canberra Times, April 2008.

92 points

“Young & vibrant Shiraz bursting with terrific fruit. Brilliant value- no Jest.”

Ken Gargett, Don’t buy wine without me 2008

5 Stars

“Wow, this is pretty intense, typical of the Mitolo style. Lovers of big shiraz will not be disappointed. Better still, all the rich flavours are more from the fruit than than any overt oak influence. This is a great example of the new Australian shiraz in a full-bodied style, less reliance on oak but intense, ripe, juicy fruit. it’s capable of maturing well for up to a decade, but the generous flavours are so appealing now, there’s no need to wait.”

Fergus Mc Ghie, The Canberra Times, March 2008.

“In our humble opinion this is Mitolo’s finest 2006 release- strange that it’s the cheapest!

Dramatic fruit and oak balance and a stunning, laconically appointed demeanour make it a must buy if you love silky smooth, Prada-clad Shiraz!”

Matthew Jukes & Tyson Stelzer, Taste Food & Wine 2008

91 points

“2006 Shiraz “Jester” was aged for 12 months in French and American oak. Purple colored, it offers up an expressive nose of cedar, spice box, smoke, pepper and blueberry. Medium to full bodied and supple textured, the wine has a forward personality with layers of spice fruit and some elegance. It is for drinking over the next 10 years. It is an outstanding value.”

Jay Miller for Robert Parker, The Wine Advocate, November 2007

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Dense garnet hue. Fresh scents of black cherry and raspberry. Ripe flavors of raspberry and cassis. Hints of sour cherry in the drying, tannic close.

Lyn Farmer and Abraham Horowitz, BuyLine, Wine News, July 2009

Number 50

wine.com released its Top 100 list of best selling wines for 2009 based on customer preferences.

www.wine.com, wine.com 100 of 2009, December 2009

Fred Tasker recommends Mitolo 'Jester' Shiraz – with chocolate - for Valentines day.

The Salt lake Tribute, February 2010

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