

MITOLO

PRESS REVIEWS

2012 JESTER SHIRAZ
McLAREN VALE



94
POINTS

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Good depth of colour; a very complex, but inviting, bouquet flows into a rich, plush medium-bodied palate with a cornucopia of blackberry, plum and dark chocolate flavours, neatly balanced by ripe tannins. Now or much later.

James Halliday Wine Companion 2015

92 POINTS

A value-for-money expression of the intense, black-fruited glossiness of Mitolo in a great McLaren Vale season. This is a deep, powerful and impenetrable Jester with a black liquorice slick set against a fine, squeaky tannin shell. Density for dollar, a top buy.

Wine Business Magazine, Tyson Stelzer, November 2014

5
STARS

18.5/20

Very full, near impenetrable black-red colour, youthful in appearance. This has a fresh and vibrantly ripe nose with aromatic black berry fruits along with black pepper, liquorice, Asian spices and a black floral lift. Full-bodied, sweet and lusciously juicy, ripe blackberry and plum fruit flavours are enriched with plum and boysenberry notes. Layers of liquorice and spices unfold, filling the mouth. The wine is lively and vibrant, and the fruit is underlined by fine-grained tannins. The fruit sweetness remains the feature on the palate, carrying through to a strong, warm finish. This is a sweet and juicy, ripe Shiraz with blackberry and plummy fruits and fine structure. Match with Middle Eastern lamb dishes over the next 6-8 years. Fruit from near Aldinga, southern McLaren Vale fermented to 14.5% alc., the wine aged 18 months in 10% new oak barrels.

raymondchanwinereviews.co.nz, Raymond Chan, November 2014

SILVER MEDAL

International Wine Challenge 2014

I had earmarked 2010 Mitolo Savitar (£40), a remarkable McLaren Vale Shiraz, for a position in this year's 100 Best and I have been shadowing it for nearly a year! But when I tasted the Mitolo range in January this elemental wine stood out. Its incredible price is not the only reason for its inclusion. 2012 Jester Shiraz is a 14.5% alcohol McLaren Vale Shiraz with pretensions to greatness. Decant this wine and you would swear blind that this is a £25 wine. The tannins are sooty and mouth-watering and the power and intensity of fruit stuns the senses. Mitolo wines always have a glamorous sheen to them and this is no exception. They also attract a lot of attention on the Roadshow because they have always rewarded the keen drinker. In 2012, this range, which includes a particularly impressive Cabernet, too, shows some real maturity. It's not all about noise and power in the glass – there is a level of sophistication and complexity present which will dramatically increase Mitolo's fan base.

Matthew Jukes 100 Best Australian Wines 2013/14

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The 2012 shiraz is a standout; soft, velvety tannins give a satisfyingly plush feel in the mouth. This is a delicious, big, juicy wine. Deep, ripe, blue-black fruit flavours dominate here. The presence of oak is kept to a background whisper, perfect in my view. This really is McLaren Vale shiraz at its very best.

Fergus McGhie, Canberra Times, 6 September 2014

McLaren Vale shiraz is hard to beat at the best of times. It is even better when it comes from a vintage such as 2012, one of the best for many years. An absolute belter of a shiraz, stylish, bold and brassy with lashings of plum and black fruit, integrated spice and savoury characters and already very approachable.

Illawarra Mercury, Kerry Skinner, 1 October 2014

I discovered this wine at the launch of Matthew Jukes' 100 Best Australian wine tasting in London last month. What I like about it is that it is big and powerful, but it is like a thick velvet glove on an iron fist. So smooth and welcoming on the palate with a luscious mouthfeel and rich tarry fruit to match with the most pungent barbeque sauce and spiciest sausage - and still comes out singing.

Rose Murray Brown MW, August 2014

89 POINTS

Deep garnet with a hint of purple to the color, the 2012 Jester Shiraz displays pronounced nose redolent of spice cake, cinnamon stick and preserved plums with underlying blackberry compote and star anise nuances. Medium to full-bodied with plenty of warm blackberry and baking spice flavors on offer in the mouth, the flesh is nicely framed with a medium level of velvety tannins and refreshing acid. It finishes with good persistence. Drink it now to 2017+.

The Wine Advocate, Lisa Perrotti-Brown, February 2014

BRONZE MEDAL

Decanter World Wine Awards 2014
