

MITOLO

p u r i t y · e l e g a n c e · p o w e r

2010 MITOLO McLAREN VALE JESTER CABERNET SAUVIGNON TASTING NOTE

Monarcho was the most eccentric of all the Jesters in the court of Elizabeth 1. He was the only fool named by Shakespeare in any of his works and features in "Loves Labour Lost". Italian born the usually blue attired Monarcho was more intelligent and politically aware than his court persona. After starring as the fool for six years, he retired in 1575 and died shortly after in 1580.

STYLE

Bright, lush and juicy, Jester Cabernet Sauvignon shows a full bodied palate and mouth filling richness. 20% of the fruit has been handled in the Amarone manner- this technique of drying fruit adds complexity and fullness and produces soft juicy tannins. Jester Cabernet is upfront and approachable for early appreciation, delivering excellent quality for the price.

VINEYARD

The vineyards are in the Willunga district in the southern end of McLaren Vale. The heavy grey loam soil over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins.

2010 VINTAGE

McLaren Vale experienced a mild growing season with ideal conditions for budburst and flowering. Most inland regions had a reduction in set due to a burst of heat in November however in McLaren Vale, due to it's proximity to the ocean, the effects were nullified. Good early season rainfall contributed to the already rejuvenated water table and the fruit ripened evenly without any heat stress. Cool nights and mild days allowed good acid maintenance, keeping the fruit bright and flavoursome but above all, balanced.

WINEMAKING

20% of the grapes were left on 10kg drying racks for 5 weeks and 2 days, in the traditional Amarone manner, to concentrate flavour. The fruit for Jester was fermented on skins for 6 days, at cool and warm temperatures, to enhance pure berry fruit. The wine was then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked.

REGION	McLaren Vale
VARIETY	Cabernet Sauvignon (20% Amarone)
HARVEST DATE	13 February 2010
BOTTLING DATE	17th January 2011
MATURATION	Aged in 2-4 year old French oak for 9 months
CLOSURE	Stelvin
COLOUR	Dense purple
NOSE	Masses of blueberries, cassis and leather with intense aromas of coffee and mocha
PALATE	Spicy lifted and pure, 2010 vintage has a 20% Amarone component which adds juicy savoury tannins, richness and elongated length.
CELLARING	Medium term cellaring of 3 to 5 years will enhance the depth and personality of the wine
FOOD PAIR	Moussaka- Traditional Vegetarian Eggplant Lasagna
TECHNICAL INFORMATION	Alcohol; 14.9% TA; 6.71 g/l RS; 2.1 g/l pH; 3.5

