

*Monarcho was the most eccentric of all the Jesters in the court of Elizabeth I. 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 1580.*

#### STYLE

The 2012 Jester Cabernet is bright and deeply flavoured with concentrated varietal character. We use the north eastern Italian technique of air drying twenty percent of the grapes for six weeks prior to fermentation. This concentrates flavour and adds a lovely fine grain tannin structure. Jester Cabernet is made for early appreciation, delivering excellent quality for the price.

#### VINEYARD

Our Jester Cabernet vineyards are located at the southern end of McLaren Vale, close to the town of Willunga. The soil here is mostly black Biscay clay and sits above ancient Gnaltinga formation bedrock. This clay topsoil holds water in winter and spring leading to strong growth. In summer it becomes very dry, so dry it cracks up stressing the vines which leads to intense flavour. A combination of cool sea breezes and gully winds help to temper the warm summer days giving ideal conditions for growing fruit of intensity and balance.

#### 2012 VINTAGE

2012 was a fantastic vintage for McLaren Vale, producing deeply flavoured wines with poise and balance. Budburst was early and some inclement weather in flowering led to poor fruit set which resulted in low yields at harvest. Summer saw average temperatures but no heat spikes, and was quite dry. In combination with the low yields this led to harvest being four weeks earlier than the cooler, wetter 2011. Cabernet fruit ripened quickly in February, but a significant rainfall event at the end of the month provided the vines with a much needed drink and freshened the grapes perfectly for harvest at the end of March.

#### WINEMAKING

Approximately twenty percent of the grapes used in the Jester Cabernet are dried for six weeks prior to fermentation. The drying process concentrates the flavour and provides a fine tannin structure to the wine. This technique is borrowed from the Valpolicella region of north eastern Italy where it is used to make Amarone wine. The remaining grapes are fermented on skins for six to ten days, at cool temperatures, to enhance pure berry fruit. The wine is stored in old oak barrels, mainly French, for ten months before the blend is assembled and the wine bottled with minimal fining or filtration.

#### REGION

McLaren Vale

#### VARIETY

Cabernet Sauvignon

#### HARVEST DATE

Late March 2012

#### BOTTLING DATE

January 2013

#### CLOSURE

Stelvin

#### COLOUR

Deep and vibrant garnet red.

#### NOSE

Bright and fresh cassis, violet with typical tobacco leaf and minty herbals.

#### PALATE

Full bodied, bright flavours of red cherry, cassis complemented by more savoury dark chocolate, dusty tobacco and dried herb with tight, bright acidity and a soft framework of tannin albeit a grainy textured finish thanks to the dried fruit portion.

#### CELLARING

2-6 years.

#### FOOD PAIR

One of our favourite everyday lunchtime wines, the Jester Cabernet is a perfect match with one of our favourite lunches, Melanzane di Parmigiano (Eggplant baked with tomato passata, Parmesan cheese and Mozzarella).

**TECHNICAL INFORMATION** Alcohol 14.9% TA 6.5g/L pH 3.5 RS 3.7g/L

