

MITOLO

2014 MITOLO JESTER CABERNET SAUVIGNON

TASTING NOTES



ORIGIN

The Jester Cabernet comprises 20% Amarone fruit, dried for approximately 7-8 weeks, following the Italian appassimento technique of drying grapes on racks. The vineyards are located at the southern end of McLaren Vale, close to the seaside town of Aldinga. The combination of cool sea breezes and gully winds provide ideal conditions for growing fruit of intensity and balance. The vines sit on heavy clay, which gives the wine powerful fruit flavours. Best shared with family and friends, this is a Cabernet with great personality and generosity.

CREATION

The 2014 vintage produced high quality wines with great colour, and bright, pure fruit flavours. Twenty per cent of the fruit is dried using the ancient Italian appassimento technique prior to fermentation, for approximately 7-8 weeks. The remaining grapes are fermented on skins for six to ten days, at cool temperatures to enhance pure berry fruit. Aside from producing a wine with a complete framework of tannin and intense fruit characteristics, this process adds a beautiful sensuous plushness to the mid palate.

WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain the household of a nobleman and his guests. The Jester, a modern day entertainer, is exactly that. Able to excite and tell stories at any dinner table, he is the life of the party. He waivers from fits of laughter, to being somewhat risqué and suggestive. Ultimately, he is there to remind us not to take life too seriously. He gathers friends around regularly to eat and drink well, as he of course is the instigator of such frivolity. We all know a modern day Jester, and to them, the life of the party, we salute the Jester in you.

REGION

McLaren Vale

VARIETY

100% Cabernet Sauvignon

HARVEST DATE

March 2014

BOTTLING DATE

January 2016

CLOSURE

Stelvin

COLOUR

Deep garnet red

NOSE

Bright and fresh with signature Cabernet Sauvignon characteristics of red capsicum, menthol, violet and mixed herbs.

PALATE

Full bodied and mouth filling with juicy red cherry, blackcurrant and cassis, intertwined with savoury dark chocolate and tobacco. The Amarone component adds to a textured finish with great length and savoury tannins.

CELLARING

Two to six years

FOOD PAIR

Roasted duck breast with pecan puree

ALCOHOL (Alc/Vol) 14.5%

RS 2.4 g/L

pH 3.53

TA 6.8 g/L

RRP \$25.00