

MITOLO

2016 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 2016 vintage produced high quality wines. 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, they are the life of the party. They waiver from fits of laughter, to being somewhat risqué and suggestive. Ultimately, they are there to remind us not to take life too seriously. They gather friends around regularly to eat and drink well, as they of course are 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 2016

BOTTLING DATE

February 2018

CLOSURE

Stelvin

COLOUR

Deep garnet red

NOSE

Ripe, fragrant and expressive, exhibiting classic Cabernet Sauvignon aromas of Blackcurrant, mocha, menthol, rosemary and tobacco leaf. These are subtly underscored by rich liqueured notes contributed by the portion of Amarone fruit.

PALATE

Full bodied and supple, with abundant ripe tannins framing the ripe black fruit characters. Attractive notes of blackcurrant, liqueured Morello Cherry and dark chocolate emerge on the generous, mouth filling and richly textured palate, given lift by delicately herbaceous high notes and drawn out with mouth watering acidity.

CELLARING

Two to six years

FOOD PAIR

Roast Lamb

ALCOHOL (Alc/Vol) 14.5%

RS 3.6 g/L

pH 3.57

TA 6.97 g/L