

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 SHIRAZ TASTING NOTE

Richard Tarlton was a favourite amongst the Jesters of Queen Elizabeth I. Tarlton was the first to achieve national celebrity as a comedian and enjoyed a successful career in the theatre as a leading member of the Queen's Players. As a writer he was the author of popular ballads and plays.



Frank Mitolo and Ben Glaetzer

Vintages Essential

LCBO #659607 RRP \$22.95

STYLE

Intense, textured and showing pure fruit flavours, Jester Shiraz is our baby G.A.M using the same barrels in which G.A.M was previously aged. Jester Shiraz is made to be upfront and approachable for early appreciation, and delivers 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

The 2010 vintage will be remembered fondly by growers and winemakers in McLaren Vale. A mild growing season provided ideal conditions for budburst and flowering. The tempering effect of the nearby ocean meant the heat spike in November had little effect on fruit set compared with the inland regions. Good rainfall contributed to the already rejuvenated water table and the fruit ripened evenly without any heat or disease stress. Cool nights and mild days allowed long and even flavour development as well as good acid retention. This kept the fruit bright and flavoursome and, above all, balanced. Shiraz and Cabernet revelled in the conditions, and the long, slow ripening made it easy to pick all parcels of fruit at the peak of their ripeness.

WINEMAKING

The fruit was fermented on skins at cool and warm temperatures in order to capture and enhance the bright, pure berry fruit. The wine was then pressed and underwent partial barrel fermentation with natural malolactic fermentation occurring prior to the wine being racked.

REGION McLaren Vale

VARIETY 100% Shiraz

HARVEST DATE 10th March 2010

BOTTLING DATE 15th November 2011

MATURATION Aged in 2-4 year old French oak for 14 months

CLOSURE Stelvin

COLOUR Deep garnet red with purple hues

NOSE Spicy, dark and brooding. Blackberry fruits with powerful anise, sarsaparilla flavours. Also hints of cocoa and mocha from low oak input. Expect to blossom as it ages to reveal brighter red fruits: raspberry and blueberry.

PALATE Raspberries, vanilla and mocha characters. Rich and powerful with surprising delicacy aided by balanced acidity. The tannins are soft and give a fleshy impression. The wine finishes prominently, showing great length

CELLARING Will cellar well for 4-8 years

FOOD PAIR Prosciutto wrapped Veal with soft polenta

TECHNICAL INFORMATION Alcohol; 15% TA; 6.5 g/l RS; 2.4 g/l pH; 3.5

www.mitolowines.com.au