

*Richard Tarlton was a favourite amongst the Jesters of Queen Elizabeth 1. 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.*



#### STYLE

Jester Shiraz is our baby G.A.M using the same barrels in which G.A.M was previously aged. The 2011 Jester Shiraz is bright, lifted and a touch lighter than previous vintages, a true reflection of a cooler vintage in McLaren Vale. However, the trademark McLaren Vale pure fruit and softness are still there making this wine upfront and approachable for early appreciation, and delivering outstanding quality for the price.

#### VINEYARD

The Jester Shiraz vineyards are located at the southern end of McLaren Vale, close to the seaside town of Aldinga. The soil here is mostly grey loams mixed with black Biscay clay. This soil holds water in winter and spring leading to strong growth. In summer it becomes very dry, cracking up and stressing the vines leading to intense flavour. A combination of cool sea breezes and gully winds help protect the fruit from disease and temper the summer sun giving ideal conditions for growing fruit of intensity and balance.

#### 2011 VINTAGE

The 2011 vintage in McLaren Vale was much cooler than average. Summer was mild and quite wet which resulted in delayed fruit ripening. The cool, wet conditions led to unusually high disease pressure in the whole region. In our Jester Shiraz vineyards sound vineyard management including shoot thinning early in the season and bunch thinning at veraison, allowed for better air flow through the canopy. Combined with a constant sea breeze throughout the ripening period, this eliminated any threat of disease, allowing us to harvest the fruit at optimal ripeness.

#### WINEMAKING

Shiraz fruit for the Jester is crushed immediately after delivery to the winery. The skin and juice mix is allowed to warm naturally over several days after which it begins fermentation. Fermentation is held cool which helps to retain bright primary fruit characters in the wine. Following ferment, the wines are carefully pressed, separating them from the skins. The wine is then run down to oak barrels (ten percent new this vintage) for eighteen months for maturation, before being blended, and then bottled.

<b>REGION</b>	McLaren Vale
<b>VARIETY</b>	Shiraz
<b>HARVEST DATE</b>	Late March 2011
<b>BOTTLING DATE</b>	January 2013
<b>CLOSURE</b>	Stelvin
<b>COLOUR</b>	Bright crimson.
<b>NOSE</b>	The nose is a true reflection of a cooler year in McLaren vale with cranberry, blueberry, a hint of cracked black pepper, and quality spicy oak.
<b>PALATE</b>	Medium to full bodied, again a reflection of a cooler year with bright flavours of red berries, subtle herbal character and an overall savoury quality to the finish, perfect for food.
<b>CELLARING</b>	2-6 years.
<b>FOOD PAIR</b>	Abruzzo-style Braised Leg of Lamb served with Garlic Potatoes and Broccoli.

**TECHNICAL INFORMATION** Alcohol 14.5% TA 6.4g/L pH 3.5 RS 3.2g/L