

2012 MITOLO JESTER SHIRAZ

TASTING NOTES

ORIGIN

A lot of love goes into our wines, and our Jester Shiraz is no exception. We affectionately refer to our Jester Shiraz as our 'baby G.A.M.' - reusing the same oak barrels in which our G.A.M. Shiraz was previously aged. The vineyards for the Jester Shiraz 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 in heavy clay, which gives the wine powerful fruit flavours. In 2012 ideal conditions over the growing season produced a fantastic wine that speaks of its origin. The wine is full flavoured, with dark fruits and savoury black olive characters, and soft, silky tannins.

CREATION

The 2012 vintage was a great one for us in McLaren Vale, producing deeply flavoured wines with great energy. The Shiraz fruit for our Jester wine is crushed immediately after being delivered to us at the winery. We allow the skin and juice mix to warm naturally over a period of several days, after which it begins fermentation. The ferment is held cool, to retain the bright primary fruit characters which appear in the resulting wine. Following ferment we carefully press the wine to separate it from the skins. The wine is then transferred into oak barrels (10% new for this vintage) where it stays for eighteen months before it hits the bottle, and then our family and friends tables.

WHAT'S IN A NAME?

All of our Jester wines are named after Jesters of the 15th and 16th Century. For this wine, we chose a Jester who, like the wine, is often a favourite amongst its peers. Richard Tarlton drew significant attention as a favourite amongst the Jesters of Queen Elizabeth I. Tarlton, the first to achieve national celebrity as a comedian, also boasted a successful career in the theatre as a leading member of the Queen's Players. He dabbled as a writer, and published a number of popular ballads and plays. The talented Jester was a complex and colourful character, much like our Jester wine.

REGION

McLaren Vale

VARIETY

100% Shiraz

HARVEST DATE

March 2012

BOTTLING DATE

November 2013

CLOSURE

Stelvin

COLOUR

Dark red

NOSE

Darker quite brooding fruit profile of plum, black currant and olive, with a slight herbal lift

PALATE

Full flavoured, soft and generous with dark fruit flavours of plum and blackberry. Bright acidity gives the wine a great energy, a real hallmark of this vintage, and leads to a long, savoury finish.

CELLARING

Two to six years

FOOD PAIR

Beef braciolo (Italian beef rolls) served with soft polenta

ALCOHOL (Alc/Vol) 14.5%

RS 2.7 g/L

pH 3.5

TA 6.8 g/L

RRP \$25

