

## 2015 MITOLO JESTER SHIRAZ

## TASTING NOTES

**ORIGIN**

*A lot of love goes into our wines, and our Jester Shiraz is no exception. 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 dark fruit flavours. Ideal conditions in 2015 produced an exceptional Shiraz that speaks of its origin. Full flavoured, with dark fruits and savoury black olive characters, and soft, silky tannins.*

**CREATION**

The 2015 vintage in McLaren Vale will be remembered as one of the earliest and most condensed in history thanks largely to a dry and warm growing season. Jester Shiraz fruit 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 bottling.

**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% Shiraz

**HARVEST DATE**

March 2015

**BOTTLING DATE**

November 2016

**CLOSURE**

Stelvin

**COLOUR**

Deep, dark red.

**NOSE**

Bright and lifted with notes of raspberry, plum and cocoa, with a slight herbal lift.

**PALATE**

Full flavoured and mouth filling, deep, dark fruit flavours of blackberry, plum and blackcurrant prevail. Well-structured with a touch of spice and fine grained tannins that lead to a long and savoury finish.

**CELLARING**

Two to six years.

**FOOD PAIR**

Braised Rabbit Pappardelle.

**ALCOHOL (Alc/Vol) 14.5%****RS 3.3 g/L****pH 3.45****TA 6.5 g/L****RRP \$25.00**