

MITOLO

2016 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 2016 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 2016 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, 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% Shiraz

HARVEST DATE

March 2016

BOTTLING DATE

November 2017

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 2.0 g/L

pH 3.55

TA 6.16 g/L

RRP \$25.00