

MITOLO

2017 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 2017 produced an exceptional Shiraz that speaks of its origin. Full flavoured, with dark fruits and savoury black olive characters, and soft, silky tannins.

CREATION

From heavy rains in late 2016 heading into 2017, McLaren Vale saw a slightly delayed vintage but with its advantage produced high quality wines. 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 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 2017

BOTTLING DATE

January 2019

CLOSURE

Stelvin

COLOUR

Bright ruby core with a vivid purple rim. Youthful and vibrant.

NOSE

Clean, high toned aromas of ripe dark fruits such as blood plums and blackberries fill the glass. There's an undercurrent of more savoury bass notes of black olive and oak char. It is fragrant, expressive and straightforward.

PALATE

Ripe, dark fruit flavours roll effortlessly across the palate. More blackberry and blood plum with coffee and mocha notes in support. Supple with a deliciously earthy twang to its ripe and finely textured tannins. Fresh acidity, adding mouth-watering brightness to the generous fruit flavours. A medium to full bodied red with a delicious core of dark fruits wrapped in a satisfyingly earthy package.

CELLARING

Two to six years.

FOOD PAIR

Braised Rabbit Pappardelle

ALCOHOL (Alc/Vol) 14.5%

RS 0.6 g/L

pH 3.42

TA 6.57 g/L

RRP \$25.00

