

MITOLO

purity · elegance · power

2005 VINTAGE

TASTING NOTES

JESTER CABERNET SAUVIGNON

Vineyard Region
McLaren Vale



Background:

The family owned Mitolo Wines was established in 1999 by Frank and Simone Mitolo. Their vision is to create individual, handcrafted premium wines built on passion and an uncompromising commitment to quality. Winemaker, Ben Glaetzer became a partner in the business in 2001.

Key Facts:

The Jester wines are upfront in style and approachable for early appreciation, and deliver excellent quality at the price. Jester Cabernet is our 'baby' Serpico using 20% Amarone technique of dried Cabernet fruit adding roundness and fullness to the mid palate.

Vineyard:

The vineyards are located in the Willunga district at the southern end of McLaren Vale. The heavy grey loam soils over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield is around 4 tonnes an acre (70 hl/ha).

Vintage 2005:

After a reasonably wet winter, the vines burst well with good early shoot growth. Mild summer temperatures allowed canopies to be maintained right up until vintage time, with minimal irrigation, which resulted in an excellent and even ripening period. Overall the quality was good particularly for Cabernet and Shiraz.

Vinification:

20% of the grapes were left to dry on the 10kg drying racks for 7 weeks and 3 days in the traditional Amarone manner to concentrate flavour. The fruit for Jester was fermented on skins for 6 days at cool temperatures to enhance the pure berry fruit. The wine was then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked.

Maturation:

Aged in 2-4 year old French oak for 9 months.

Cellaring:

Will age reliably for 5-8 years.

Tasting Notes:

Almost black in colour with a purple hue. A lifted and herbaceous nose with hints of ripe plums and nutmeg. The wine exhibits fresh rich berry fruits and soft tannins on the palate. The Amarone component of the blend (20%) provides mid palate depth and savoury complexity.

Winemaker:

Ben Glaetzer