

MITOLO

p u r i t y · e l e g a n c e · p o w e r

2008 MITOLO McLAREN VALE JESTER SHIRAZ TASTING NOTE

Richard Tarlton was a favourite amongst the Jesters of Queen Elizabeth 1. Tarlton was the first to achieve national celebrity as a comedian and enjoyed a successful career in the theatre as a leading member of the Queen's Players. As a writer he was the author of popular ballads and plays.

STYLE

Intense, textured and showing pure fruit flavours, Jester Shiraz is our baby G.A.M using the same barrels in which G.A.M was previously aged. Jester Shiraz is made to be upfront and approachable for early appreciation, and delivers excellent quality for the price.

VINEYARD

The vineyards are in the Willunga district in the southern end of McLaren Vale. The heavy grey loam soil 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.

2008 VINTAGE

Rainfall in late December and late January topped up soil moisture to retain canopy health. Mid-January the temperatures in McLaren Vale were in the 20 degrees range most days and these mild conditions persisted into the start of March. Cool and dry conditions during berry ripening were conducive to excellent flavour, colour and phenolic development. Vintage started in the first week of February, slightly earlier than average, with much of the premium fruit off the vine with high natural acid due to the cool early summer and healthy canopies. The heatwave, which saw a record run of 15 days over 35 degrees, interrupted perfect vintage conditions in McLaren Vale, causing the most condensed harvest in the region's history. Whilst there were challenges with the sudden ripening, overall 2008 will be a great year for quality.

WINEMAKING

The fruit was fermented on skins at cool and warm temperatures in order to capture and enhance the bright, pure berry fruit. The wine was then pressed and underwent partial barrel fermentation with natural malolactic fermentation occurring prior to the wine being racked.

REGION	McLaren Vale
VARIETY	100% Shiraz
HARVEST DATE	11th March 2008
BOTTLING DATE	27th January 2010
MATURATION	Aged in 2-4 year old French oak for 9 months
CLOSURE	Stelvin
COLOUR	Dark vermillion and vibrant hues
NOSE	Intense aromas of blackcurrant and dark fruit notes with hints of coffee and aniseed
PALATE	Ripe, supple tannins and fragrant herbal notes support a restrained density and generous finish.
CELLARING	Will cellar well for 6-8 years
FOOD PAIR	Osso Bucco served with creamy polenta mash
TECHNICAL INFORMATION	Alcohol; 14.5% TA; 6.2 g/l RS; 0.7 g/l pH; 3.3

