

MITOLO

2018 MITOLO JESTER VERMENTINO

TASTING NOTES

ORIGIN

In Italy, wine is not just about the drink, but about the occasion. It brings families and friends together to socialise and celebrate. Our Jester Vermentino is reminiscent of its Italian counterparts with fresh full flavours and a dry, savoury finish. Vermentino originally hails from the coastal regions of Tuscany and the island of Sardinia where fresh, textured white wine ideal for the Mediterranean climate is produced. Our Vermentino vineyard is located at the southern end of McLaren Vale, about 3.5km east of the coastal town of Port Willunga. The heavy clay here promotes strong growth in spring but in summer is dry and unforgiving. This creates vine stress leading to intense flavours. Mitolo Jester Vermentino is the perfect wine to share over a casual seafood lunch or at an outdoor summer celebration.

CREATION

Our Vermentino grapes are picked in the cool of the night, and then transported to our winery where they are crushed and pressed gently and taken immediately off skins. This leads to a lovely flavoured, yet fine juice. The juice is held cool for five days then raked and fermented. Fermentation proceeds at a very cool 10°C for up to two weeks, capturing the delicate fruit characters. Once fermentation is complete, the wine is stabilised and filtered before being bottled where it waits to attend all the best social occasions.

WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain the household of a nobleman and their 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 waivers 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% Vermentino

HARVEST DATE

February 2018

BOTTLING DATE

June 2018

CLOSURE

Stelvin

COLOUR

Clear, pale straw with green highlights.

NOSE

Lifted, powerful perfume of citrus leaf, apple blossom and guava.

PALATE

Light bodied, bright and bursting with clean, clear flavours of lime and Granny Smith Apple. Mouth-watering acidity and savoury, pithy texture draw out the palate, making it an ideal foil to fresh seafood dishes.

CELLARING

Will drink best in its first two years.

FOOD PAIR

Crispy sardines with lemon and mint served with a radicchio and rocket salad.

ALCOHOL (Alc/Vol) 13%

RS 0.1 g/L

pH 3.09

TA 6 g/L

RRP \$22

