# MITOLO

# 2017 MITOLO JESTER CABERNET SAUVIGNON

# TASTING NOTES



# ORIGIN

The Jester Cabernet comprises 20% Amarone fruit, dried for approximately 7-8 weeks, following the Italian appassimento technique of drying grapes on racks. The vineyards 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 on heavy clay, which gives the wine powerful fruit flavours. Best shared with family and friends, this is a Cabernet with great personality and generosity.

# CREATION

McLaren Vale revceived heavy rains in late 2016 leading into 2017 which slightly delayed vintage but none the less 2017 once again produced high quality wines. Twenty per cent of the fruit is dried using the ancient Italian appassimento technique prior to fermentation, for approximately 7-8 weeks. The remaining grapes are fermented on skins for six to ten days, at cool temperatures to enhance pure berry fruit. Aside from producing a wine with a complete framework of tannin and intense fruit characteristics, this process adds a beautiful sensuous plushness to the mid palate.

# WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain the household of a nobleman and thier 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% Cabernet Sauvignon

# HARVEST DATE

26th March 2017

# BOTTLING DATE

4th April 2019

## **CLOSURE**

Stelvin

# COLOUR

Clear, deep ruby with a bright ruby rim.

#### NOSE

Very fragrant and clearly defined, classic varietal expression of Cabernet Sauvignon with blackcurrant, brambles, cedar and tobacco. Clean, well balanced and attractive.

#### PALATE

Silken, savoury and medium bodied. Ripe cassis flavours initially, followed closely by a complex mix of savoury characters with more cigar-box, brambles and earthy undergrowth notes that really fill out the mid palate. There's higher toned red fruits as well on return to the glass with a lovely, tight spine of acidity running through, really drawing the palate out. It is an elegantly proportioned and very moreish Cabernet Sauvignon with a claret-like weight and finesse.

#### CELLARING

Two to six years

#### FOOD PAIR

Roast Lamb

ALCOHOL (Alc/Vol) 14.5%	
<b>RS</b> 0.6 g/L	

**pH** 3.48

TA 6.83 g/L

RRP \$25.00

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