

# MITOLO

## 2019 MITOLO JESTER GRENACHE

### TASTING NOTES

#### ORIGIN

*The vineyards for the Jester Grenache are located at the southern end of McLaren Vale, close to the seaside town of Aldinga. We experienced a warm and dry growing season in 2019 which subsequent resulted in lower yields. With the warm lead up and lack of summer rain, we saw a fast and condensed harvest which produced outstanding Grenache full of bright, fresh flavour, natural acidity & excellent structure.*

#### VINEYARD & VINTAGE

The Grenache comes from the Lopresti vineyard, and more specifically Joe's Block, which is located at the southern end of McLaren Vale about 5km east of the coastal town of Port Willunga. Low growing season rainfall, combined with a hot summer, led to an early and condensed vintage. Yields were below average, a result of the dry conditions and an intense November hail storm event. The moderating influence of Gulf St Vincent, reliable spring rainfall, and supplementary summer drip irrigation allowed us to successfully cope with the challenges of the season. Fruit quality was tremendous with small berries full of concentrated flavour. Intense aromatics are a hallmark of the vintage.

#### VINIFICATION

The Jester Grenache 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. 100% of the wine is then transferred into Stainless Steel where it stays for six months before bottling.

#### WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain. 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% Grenache

#### HARVEST DATE

March 2019

#### BOTTLING DATE

March 2020

#### CLOSURE

Stelvin

#### COLOUR

Pale Ruby

#### NOSE

The intensity of the vintage on full show, with pronounced aromas of fresh raspberry and cranberry, rose petals and toffee.

#### PALATE

Lush but with an effortless weight. Silky tannins mesh seamlessly with the vibrant pomegranate, raspberry and cranberry flavours that glide across the palate. Hints of rhubarb and oriental spice to close. Light in body but full of vitality.

#### CELLARING

Two to six years.

#### MATURATION

100% Stainless steel.

#### FOOD PAIR

Slow cooked duck ragu with pappardelle.

**ALCOHOL (Aic/Vol)** 14.5%

**RS** 0.3g/L

**pH** 3.40

**TA** 5.17g/L

**RRP** \$25.00

