

MITOLO

2019 MITOLO JESTER MALBEC

TASTING NOTES

STYLE

The Jester Malbec is a vibrant, juicy and full flavoured wine which displays a number of the characteristics that are unique to the variety. It is also a wine that captures the soft, silky and seductive tannins which are a distinctive feature of Mitolo wines.

VINEYARD

The Jester Malbec is sourced from two Malbec vineyards. Joe's Block, 21 years old and Home Block, 28 years old. Located at the southern end of McLaren Vale, close to the seaside town of Port Willunga. These vineyards are a mix between Ngalinga & Christie's Beach Formation with north-south orientation. The rich, heavy clay soils and warm summer days produce a more deeply coloured, full flavoured wine with soft, silky tannins.

VINIFICATION

Fermented in 2 tonne open fermenters at sub-18 degrees for 6 days, pumped over twice daily. This slow cool ferment promotes the production and retention of primary aromatics and flavours, and gentle tannin extraction. Matured for 12 months in 5% second-fill and 95% third-fill hogshead barrels (60% French and 40% American), with 6-8 months on lees. Bottled unfiltered and unfiltered.

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. 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% Malbec

HARVEST DATE: 12th March 2019

BOTTLING DATE: August 2020

RELEASE DATE: November 2020

COLOUR: Saturated deep purple with vibrant magenta rim. Bright, glossy and glass staining.

NOSE: A captivating bouquet of blueberries, bramble, liquorice pastel and floral aromas.

PALATE: The palate is bright and youthful, displaying concentrated flavours of doris plum, boysenberry and sweet spice. It is framed by supple tannins and mouthwatering acidity, leading to a vibrant and lingering finish.

VINTAGE: 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.

PRE FERMENT MACERATION: Nil

POST FERMENT MACERATION: 6 days

YEASTS: Rhone Isolate

CLOSURE & FORMAT: Stelvin 750ml

FOOD PAIR: Homemade Pizza or Barbecue

pH: 3.43 **TA:** 6.3g/L **RS:** 0.4 g/L **Alc** 14.5%

RRP: \$25.00

WINE MAKER: Ben Glaetzer

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