

MITOLO

2018 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.

VINTAGE / VINIFICATION

Conditions were much drier compared to the wet and fertile previous growing season, which prevented excessive vigour or disease issues. Average winter rainfall provided good soil moisture to commence the growing season. Spring rainfall was below average, whilst summer was unusually dry, but free from damaging heat waves. Yields were down approximately 20% on the bumper 2017 vintage, with the quality exceptional. The wines of the vintage stand out for their purity, power and balance. Twenty per cent of the fruit is dried using the Italian appassimento technique prior to fermentation, for 7-8 weeks. The remaining grapes are fermented on skins for 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 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. 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

13th March 2018

BOTTLING DATE

20th May 2020

CLOSURE

Stelvin

COLOUR

Deep purple.

NOSE

A complex array of aromas. It opens with scents of tobacco, dried herbs, crushed rock and dark chocolate. Time in glass unfurls hints of cassis and black plum.

PALATE

Lovely palate weight and texture. Medium bodied with succulent blackcurrant, black cherry and earthy characteristics. Juicy acidity compliments the savoury dusty tannins.

CELLARING

Two to six years

FOOD PAIR

Roast Lamb

ALCOHOL (Alc/Vol) 14.5%

RS 1.30 g/L

pH 3.55

TA 6.20 g/L

RRP \$25.00