

MITOLO

2020 JESTER SHIRAZ

HARVEST DATES: 2nd and 11th March 2020

VINTAGE: A drier than average growing season for the third year in a row reduced vine vigour, while very high winds in November affected fruit set and lowered yields further. December was very hot, placing stress on the vines but fortunately January brought some reprieve with cooler temps and set up a long and steady ripening period. February saw the approach of significant rain bands causing some concern, but disease pressure was kept at bay and no high uptake or splitting occurred. The trend for cooler weather continued into March for the bulk of picking. Wines remained balanced with good acidity and medium body.

VINEYARD

LOCATION: Lopresti Ridgehaven Vineyard, Hahn Road, Sellicks Hill

PROFILE: Located at the southern end of McLaren Vale between Sellicks Hill and Willunga on the foothills of the Mount Lofty Ranges. The site is defined by heavy clay loam soils with shattered gravel throughout the profile, over Christies Beach Formation. A northwesterly aspect captures ample sunlight and ensures ripening whilst the warmth of the site garners concentration and plush tannin maturity in the fruit.

VINE AGE: 25+ years vine age.

VINIFICATION

Crushed and destemmed, fermented over 7 days in 8 tonne potter fermenters and larger vinomatics with twice daily pump overs carried out in both circumstances. Temperatures were kept cool, between 20 and 24°C to retain fruit vibrancy and ensure a soft tannin structure. The ferment was pressed off at approx. 1 Baume to finish in stainless steel tank before being transferred to seasoned 75% French and 25% American Hogs Head Barrels for 13 months. Malolactic fermentation was completed by indigenous strains following which the wine was racked, sulphured and returned to oak to complete its maturation. No finings and only light filtration were used prior to bottling.

YEAST: Rhone isolate Lavlin 2323

TASTING NOTE

COLOUR: Royal Red

NOSE: Primary fruits of ripe strawberry, blackberry and plum sit atop subtleties of roasted almonds, vanilla bean and a hint of tobacco.

PALATE: Medium bodied with soft, cocoa powder tannins, fruits of red currant, red plum, blackberry and strawberry coulis. Notes of back olive and dried herbs arise and bring savoury elements to a long and graceful finish.



ANALYSIS

pH: 3.43
TA: 6.69g/L
RS: 0.4g/L
ALC: 14.5%

OTHER

Bottling Date: Sept 2021
Release Date: Dec 2022
RRP: \$27 AUD

