

2014 MITOLO JESTER SHIRAZ

TASTING NOTES



ORIGIN

A lot of love goes into our wines, and our Jester Shiraz is no exception. The vineyards for the Jester Shiraz 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 in heavy clay, which gives the wine powerful dark fruit flavours. Ideal conditions in 2014 produced an exceptional Shiraz that speaks of its origin. Full flavoured, with dark fruits and savoury black olive characters, and soft, silky tannins.

CREATION

The 2014 vintage delivered high quality wines with great colour, and bright, pure fruit flavours. Jester Shiraz 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. The wine is then transferred into oak barrels (10% new for this vintage) where it stays for eighteen months before bottling.

WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain the household of a nobleman and his guests. The Jester, a modern day entertainer, is exactly that. Able to excite and tell stories at any dinner table, he is the life of the party. He waivers from fits of laughter, to being somewhat risqué and suggestive. Ultimately, he is there to remind us not to take life too seriously. He gathers friends around regularly to eat and drink well, as he of course is 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% Shiraz

HARVEST DATE

March 2014

BOTTLING DATE

January 2016

CLOSURE

Stelvin

COLOUR

Deep, dark red

NOSE

Bright, lifted and aromatic, with raspberry, blackberry, and choc mint characters.

PALATE

Full flavoured and elegant, packed with dark fruit flavours of plum and blackberry, complemented by dark chocolate, liquorice and white pepper spice. Structured and well balanced, with a velvety, savoury finish held taut by silky tannins and clean acidity.

CELLARING

Two to six years

FOOD PAIR

Bistecca con salsa delle erbe (steak with mixed herbs)

ALCOHOL (Alc/Vol) 14.5%

RS 2.9 g/L

pH 3.48

TA 6.4 g/L

RRP \$25.00