MITOLO

2014 MITOLO JESTER VERMENTINO

TASTING NOTES

ORIGIN

In Italy, wine is not just about the drink, but about the occasion. It brings families and friends together to socialise and celebrate. Our Jester Vermentino is reminiscent of its Italian counterparts with fresh full flavours and a dry, savoury finish. Vermentino originally hails from the coastal regions of Tuscany and the island of Sardinia where fresh, textured white wine ideal for the Mediterranean climate is produced. Our Vermentino vineyard is located at the southern end of McLaren Vale, about 5km east of the coastal town of Port Willunga. The heavy clay here promotes strong growth in spring but in summer is dry and unforgiving. This creates vine stress leading to intense flavours. Mitolo Jester Vermentino is the perfect wine to share over a casual seafood lunch or at an outdoor summer celebration.

CREATION

The 2014 vintage in McLaren Vale was at times a challenging one. Extremes of weather pushed the grapevines to the limit of their tolerance. But in the end the quality of the wines looks outstanding, demonstrating just how hardy grapevines are. Our Vermentino grapes are picked in the cool of the night, and then transported to our winery where they are crushed and pressed gently and taken immediately off skins. This leads to a lovely flavoured, yet fine juice. The juice is held cool for five days then racked and fermented. Fermentation proceeds at a very cool 10°C for up to two weeks, capturing the delicate fruit characters. Once ferment is complete, the wine is stabilised and filtered before being bottled where it waits to attend all the best social occasions.

WHAT'S IN A NAME?

All of our Jester wines are named after Jesters of the 15th and 16th century. Mitolo Jester Vermentino is named after a Jester small in stature but big in personality - a perfect fit for this intense flavoured wine. Madame d'Or served as a fool in the 1400s in the French court of Philip the Good of Burgundy. Openly favoured by Queen Isabella, she wore only the finest tailored attire, most notably a long dress of green Kendal woollen cloth. This beautiful golden haired dwarf Jester was often described as pugnacious and outspoken, conversely she possessed an exquisite voice and a devotion to music and dance. A perfect accompaniment at any social occasion, just like our Vermentino.

REGION

McLaren Vale

VARIETY

Vermentino

HARVEST DATE

February 2014

BOTTLING DATE

August 2014

CLOSURE

Stelvin

COLOUR

Brilliant pale straw

NOSE

Delightfully pure and enticingly powerful tropical characters of passionfruit and lychee are complemented by more savoury lemongrass and lime zest. Underlying these inviting fruit characters a subtle wet slate like character adds a captivating complexity.

PALATE

The palate is fresh with delicious crunchy granny smith apple like acidity, and despite being delicate, fills the entire mouth with flavours of tropical fruits and citrus. A hint of chalkiness to the texture provides an intriguing drying sensation that works beautifully with seafood.

CELLARING

Will drink best in its first two years

FOOD PAIR

Fruiti di Mare: Sardinian style Calamari salad with tomatoes and fresh herbs

ALCOHOL (Alc/Vol) 11.5%

RS 1.4 g/L

pH 3.1

TA 5.6 g/L

RRP \$22

