

MITOLO

2017 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 3.5km 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

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?

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% Vermentino

HARVEST DATE

March 2017

BOTTLING DATE

May 2017

CLOSURE

Stelvin

COLOUR

Clean, bright straw

NOSE

Lifted, powerful perfume of citrus leaf, apple blossom and guava.

PALATE

Mouth filling and zesty, flavours of grapefruit citrus, green apple and lime are heightened by refreshing acidity. A hint of chalkiness to the texture provides a dry finish that works beautifully with seafood.

CELLARING

Will drink best in its first two years

FOOD PAIR

Crispy sardines with lemon and mint served with a radicchio and rocket salad.

ALCOHOL (Alc/Vol) 11.0%

RS 0.5 g/L

pH 3.20

TA 5.44 g/L

RRP \$22