

MITOLO

purity · elegance · power

JESTER VERMENTINO

Vineyard Region

McLaren Vale



2010 VINTAGE

TASTING NOTES

Background

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power.

Winemaker Ben Glaetzer became a partner in 2001.

Key Facts

Jester Vermentino is crisp and fresh. The grapes are harvested early, which results in lower sugars, balanced acidity and an excellent flavour profile. At the completion of fermentation the wine shows a seamlessly dry style with extremely approachable alcohol.

Vineyard

The vineyards are in the Willunga district in the southern end of McLaren Vale. The heavy grey loam soil over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins.

Vinification

The fruit for 2010 Jester Vermentino was crushed, destemmed and chilled to 3 degrees prior to pressing. Minimal skin contact has resulted in minimised phenolic pickup. The juice was cold settled for five days before being racked and yeasted with an Alsace derived yeast clone. It was then fermented ultra-cool at between 8 and 12 degrees for 16 days. Once fermentation concluded the wine was immediately cold stabilised and filtered before bottling.

2010 Vintage

McLaren Vale experienced a mild growing season with ideal conditions for budburst and flowering. Most inland regions had a reduction in set due to a burst of heat in November however in McLaren Vale, due to its proximity to the ocean, the effects were nullified. Good early season rainfall contributed to the already rejuvenated water table and the fruit ripened evenly without any heat stress. Cool nights and mild days allowed good acid maintenance, keeping the fruit bright and flavoursome but above all, balanced.

Tasting Notes

Pallid straw yellow in colour with light greenish inflection, 2010 Jester Vermentino shows classic minerality and texture. It presents fresh lifted fruit, with notes of melon and citrus and a slightly spiced edge. Refreshing, balanced acidity rounds out to an elongated finish.

Cellaring

Drink young and fresh.

Technical Information

Alcohol; 10% TA; 6.05 g/l RS; 0.8 g/l PH; 3.06

Winemaker

Ben Glaetzer.