

# MITOLO

p u r i t y · e l e g a n c e · p o w e r

J E S T E R C A B E R N E T

*Vineyard Region*  
McLaren Vale



## 2007 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*

The Jester wines are upfront and approachable for early appreciation, and they deliver excellent quality for the price. Jester Cabernet is our "baby" Serpico using 20% Amarone technique of dried Cabernet fruit adding complexity, roundness and fullness to the mid palate.

### *Vineyard*

The vineyards are located in the Willunga district at the Southern end of McLaren Vale. The heavy grey loam soils over lime stone intermixed with the black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield is around 4 tonnes an acre (70hl/ha).

### *Vintage 2007*

Unprecedented seasonal conditions have reduced yields to a 30 year low. The 2007 harvest commenced six weeks early. The major seasonal influence on the 2007 crop was the severe drought conditions experienced across much of the country however an episode of rain in mid January improved the situation for many growers by refreshing the vines. Winemakers report that many red varieties bunch numbers were near average, however there were fewer berries per bunch than usual and the berries were small. Quality is thought to be good to excellent. Absence of disease is a primary factor in this outcome. Conditions appear to be more favourable to reds with smaller red berry size traditionally associated with higher quality through intensification of flavour and colour. *Courtesy of the Australian Wine and Brandy Corporation.*

### *Vinification*

20% of the grapes were left to dry on 10 kg drying racks for 6 weeks and 5 days in the traditional Amarone manner to concentrate flavour. The fruit for Jester was fermented on skins for 6 days at cool temperatures to enhance the pure fruit berry fruit. The wine was then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked.

### *Maturation*

Aged in 2-4 year old French oak for 9 months.

### *Cellaring*

Will continue to evolve for 4-6 years in bottle.

### *Tasting Notes*

Lifted peppery spice leads into an herbaceous mix of blackberries, currants and cloves. The partial Amarone method produces hints of liquorice, tar and leather whilst remaining fresh and vibrant. The youthful tannin structure will evolve over the next few years to become soft, supple and smooth.

### *Winemaker*

Ben Glaetzer.