

# MITOLO

purity · elegance · power

JESTER SHIRAZ

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 Glazter 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 Shiraz is our baby G.A.M using the same barrels in which G.A.M was previously aged.

### Vineyard

The vineyards are located in the Willunga district at the Southern end of McLaren Vale. The heavy grey loam soils over loam 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

A dry winter, followed by heavy rains in spring, resulted in vines with healthy, balanced canopies on moist soils. A mild, early summer leading into a warmer period of veraison stopped vegetative growth, allowing vines to channel energy into the fruit. Hot weather conditions caused some stress in late summer, with balanced vines showing great resilience and high potential. Winemakers and growers did however observe crops to be 20-30% lower than the 2005 vintage. Reds were very fragrant with good acidity and length. Shiraz showed excellent quality. Vintage reports courtesy of the Phylloxera and Grape Industry Board of South Australia.

### Vinification

The fruit was fermented on skins at cool temperatures in order to capture and enhance the bright, pure berry fruit. The wine was then pressed and underwent partial barrel fermentation with natural malolactic fermentation occurring before the wine was racked.

### Maturation

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

### Cellaring

Will cellar well for 6-8 years.

### Tasting Notes

Deep cherry jube in colour, the 2007 Jester Shiraz continues to show bright, vibrant, rich fruit. A revelation of blue and black berries, there is mocha and a hint of spice on the nose. The palate exhibits focused, genuine fruit and subtle, yet structured, tannins support a velvety elongated finish.

### Winemaker

Ben Glazter.