

MITOLO

(Pictured) The beach at McLaren Vale — the breezes off the St. Vincent Gulf provide ideal temperature moderation for the Mitolo vineyards



Jester Shiraz 2019

McLaren Vale, Australia

ESTATE

In a short period of time Mitolo has become recognized as one of the finest producers in McLaren Vale and all of Australia. Mitolo is a family owned business, started and led by Frank Mitolo and his vision of harnessing his Italian heritage to create a range of wines of individuality, integrity and utmost quality.

WINE

Jester Shiraz is a blend of several blocks within the Lopresti vineyard in the Willunga district, all the way at the southern tip of McLaren Vale and on the coast. The vineyard soil types are heavy grey loam over sandstone soils, with black cracking Biscay clay intermixed. These soils have excellent water-holding capacity and require minimal irrigation. Being so close to the coast the vines experience warm summer days that contribute to fruit intensity and excellent tannin ripeness. Cooling afternoon and night sea breezes maintain good acid levels in the grapes, allowing extended maturation on the vine and resulting in complexity of the flavor profile.

VINEYARD

Located at the southern end of McLaren Vale, about 2.5 miles east of the coastal town of Port Willunga. Strong vine growth in spring is moderated by summer's dry winds, developing pure, bright and savory fruit flavors that are tempered by cooling afternoon sea breezes.

Soils: The vineyard soil types are heavy grey loam over sandstone, with black cracking Biscay clay intermixed and sits above ancient Gnatlinga formation bedrock. These soils have excellent water-holding capacity and require minimal irrigation.

Farming: All vineyards are farmed sustainably.

WINEMAKING

Variety: 100% Shiraz

Vinification: Crushed and destemmed, fermented over 7 days in 8 tonne potter fermenters and larger vinomatics with twice daily pump overs carried out in both circumstances. Temperatures were kept cool, between 20 and 24 °C to retain fruit vibrancy and ensure a soft tannin structure. The ferment was pressed off at approx. 1 Baume to finish in stainless steel tank before being transferred to seasoned 75% French and 25% American Hogs Head Barrels for 13 months. Malolactic fermentation was completed by indigenous strains following which the wine was racked, sulphured and returned to oak to complete its maturation. No finings and only light filtration were used prior to bottling.

Alcohol: 14.5%

91

vinous

"Dark purple. Spicy and expansive on the nose, displaying scents of blackberry, cherry, vanilla and lavender and a touch of smokiness. Tightly focused dark berry flavors are complicated by floral and oak spice notes that deepen through the back half. Finishes sappy and long, with gently gripping tannins coming in late." - J.R., 9/22