

MITOLO

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



Jester Shiraz 2017

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. Being so close to the coast the vines experience warm summer days that contribute to fruit intensity and excellent tannin ripeness, and cooling afternoon sea breezes and nights 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 Gnaltunga formation bedrock. These soils have excellent water-holding capacity and require minimal irrigation.

Farming: All vineyards are farmed sustainably.

WINEMAKING

Variety: 100% Shiraz

Vinification: Jester Shiraz fruit is crushed immediately after being delivered to us at the winery. We allow the skin and juice mix to warm naturally over a period of several days, after which it begins fermentation. Fermentation is held cool temperatures to retain the bright primary fruit characters which appear in the resulting wine. Following fermentation, the wine is carefully pressed to separate it from the skins.

Aging: The wine is then transferred into oak barrels (10% new for this vintage) where it stays for 18 months before bottling.

Alcohol: 14.5%

90

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"A very tart and tangy, red-fruited style with a crunchy, fresh palate that has an elegant, slightly tangy, citrusy finish." - JS, 6/2019

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