



# MITOLO

## Jester Cabernet Sauvignon 2015

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 Cabernet is a “baby” Serpico, the top Mitolo Cabernet produced using an Amarone drying process. For the Jester Cabernet, 25% of the grapes are left to dry on 10 kg drying racks for 7 weeks in the traditional Amarone winemaking method. Jester Cabernet is upfront and approachable, delivering excellent quality for the price.

### 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 Gnathia formation bedrock. These soils have excellent water-holding capacity and require minimal irrigation.

*Farming:* These vineyards are farmed sustainably.

### WINEMAKING

*Vinification:* Approximately 20% of the grapes used are dried for 7-8 weeks prior to fermentation. The drying process concentrates the flavor and provides a fine tannin structure to the wine. The remaining grapes are fermented on the skins for 6 – 10 days, at cool temperatures, to enhance pure berry fruit.

*Aging:* The wine is stored in old oak barrels, mainly French, for 18 months before the blend is assembled and the wine bottled with minimal fining or filtration.



### JEB DUNNUCK

“Lots of tobacco, chocolaty dark fruits, and a hint of wood smoke all emerge from the 2015 Cabernet Sauvignon Jester, which hits the palate with a full-bodied, layered, incredibly sexy style that just begs to be drunk. Aged 19 months in used French oak, enjoy it over the coming 3-4 years.”