

**`Jester` McLaren Vale Cabernet Sauvignon 2015**

McLaren Vale, South Australia, Australia



Grape Varieties	<b>100% Cabernet Sauvignon</b>
Winemaker	<b>Ben Glaetzer</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2.4g/L</b>
Acidity	<b>6.8g/L</b>
Wine pH	<b>3.53</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

**PRODUCER**

Mitolo is a family owned winery established in 1999 by Frank Mitolo, with a vision to create individual, handcrafted premium wines built on passion and an uncompromising commitment to quality. Winemaker Ben Glaetzer became a partner in the business in 2001. The fusion of Frank's intimate knowledge of the land and business acumen with Ben's winemaking talent has led to the creation of one of Australia's most exciting wineries. In early 2022, Mitolo welcomed Luke Mallaby as Head Winemaker. Ben's new role as consultant enables him to support Frank, Luke and the team and help ensure the continued success of these wines.

**VINEYARDS**

The grapes come from the Willunga district of McLaren Vale, where there are heavy grey loam soils over sandstone, intermixed with black Biscay clay. These soils, combined with the maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yields are around 10 tonnes per hectare.

**VINTAGE**

Spring and early summer of 2015 were quite warm and very dry. Crucially, the majority of January and early February was abnormally cool, which allowed the fruit character to develop steadily. The usual hot and very dry weather followed straight after. As a result, the vintage kicked off a week earlier than normal and was fast and furious. While yields were reduced, the reds showed excellent fruit, colour and tannin. The resulting wines are precise, fresh and vibrant.

**VINIFICATION**

20% of the grapes were left to dry on 10 kg drying racks for seven weeks in the traditional Amarone manner to concentrate flavour. The fruit was fermented on its skins for six to ten days at cool temperatures to enhance the pure berry fruit flavour. The wine was then pressed and underwent partial barrel fermentation. Natural malolactic fermentation occurred before the wine was racked. This wine was aged in used French oak for 18 months.

**TASTING NOTES**

Bright and fresh with signature Cabernet Sauvignon characteristics of red capsicum, menthol, violet and mixed herbs. Full bodied and mouth filling with juicy red cherry, blackcurrant and cassis, intertwined with savoury dark chocolate and tobacco. The Amarone component adds to a textured finish with great length and savoury tannins.