

MITOLO

2021 JESTER MALBEC

HARVEST DATES: 5 March 2021

VINTAGE: 2021 in McLaren Vale is being heralded as one of the best in the century, with higher yield levels than the preceding few vintages yet wine quality remaining high. Rains were on par with average but occurred early in the season before flowering and ripening began. A warm and dry November in particular giving a strong helping hand to fruit set. In true unicorn style, December and January were both relatively mild, with only a handful of days above 35°C occurring in the former, whilst February avoided this level of heat altogether.

VINEYARD

LOCATION: Lopresti Home Block. Hahn Road, Sellicks Hill.

PROFILE: Less than 2 kilometers from the coastal town of Aldinga and only 4 kilometers from the beach itself. Ngalinga Formation derived alluvial grey sandy clay and biscay soils with pockets of sand interbeds. These highly reputed soils maintain soil moisture during the growing season but dry out in summer which helps to control vine vigour and concentrate flavours in the fruit. Cooling sea breezes off the Gulf of St Vincent cool the vineyard and help to retain freshness and vibrancy.

40+ years vine age.

VINE AGE:

VINIFICATION

Destemmed and crushed into an 8 tonne potter fermenter with twice daily pump overs throughout ferment. 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 approximately 1 Baume to finish in stainless steel tank before being transferred to seasoned 60% French and 40% American oak hogs head barrels for 14 months. Natural malolactic fermentation was completed during this time, 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.

YEAST:

Rhone isolate Lavlin 2323

TASTING NOTE

COLOUR: Dark cherry red with purple hues

NOSE: Opulent aromas of sweet cherry, blackcurrant, cedarwood and mocha.

PALATE: Medium to full bodied with richness and depth. Sweet cherry, spiced blood plums and hints of Christmas pudding, coffee and dry spices. All perfectly balanced by succulent acidity, fine grained chewy tannins and a long savoury finish.



ANALYSIS

pH: 3.45
TA: 6.47 g/L
RS: 0.5 g/L
ALC: 14.8%

OTHER

Bottling Date: Aug 2022
Release Date: Jan 2023
RRP: \$25 AUD

