

# MITOLO

## 2020 JESTER GRENACHE

HARVEST DATES: 18 March 2020

VINTAGE: A drier than average growing season for the third year in a row with reduced vine vigour, while very high winds in November affected fruit set and lowered yields further. December was very hot, placing stress on the vines but fortunately January brought some reprieve with cooler temps and set up a long and steady ripening period. February saw the approach of significant rain bands causing concern, but disease was kept at bay and no high uptake or splitting occurred. The trend for cooler weather continued into March for the bulk of picking. Wines remained balanced with good acidity and medium body.

### VINEYARD

LOCATION: Joe's Block - Hahn Road, Sellicks Hill  
Located in close proximity to the Gulf of St Vincent in the Sellicks Hill area of McLaren Vale between Willunga and Aldinga.

PROFILE: Brown and grey Biscay clays and clay loams sit over alluvial Ngalinga formation. Sea breezes mediate day time heat during summer and the critical ripening period, to retain aromatics and supple tannins in the resulting wines.

VINE AGE: 25+ years vine age.

### VINIFICATION

Fermented on skins for 8 days in 8 tonne potter fermenters and pumped over twice daily. 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 6 months maturation in seasoned French and American Oak. Malolactic fermentation was completed by indigenous strains during this time. After barrel maturation, the wine was racked to stainless steel tank to preserve aromatics until bottling. The final wine is un-fined and received light filtration only.

YEAST: Rhone Isolate Lavlin 2323

### TASTING NOTE

COLOUR: Cherry red with dark ruby hues

NOSE: Freshly crushed red cherries, strawberries and raspberries with subtle savoury hints.

PALATE: Lively and light bodied with tart cherry meeting riper mulberry. Delicately laced tannins and crunchy, bright acidity give length and poise. Hints of sage, subtle white pepper, and ground cardamom to finish.



### ANALYSIS

pH: 3.25  
TA: 5.79g/L  
RS: 0.4g/L  
ALC: 14.8%

### OTHER

Bottling Date: June 2022  
Release Date: Dec 2022  
RRP: \$25 AUD

