

MITOLO

2022 JESTER VERMENTINO

HARVEST DATES: 25 February 2022

VINTAGE: A cool year with good winter rains but a drier summer and autumn, totalling to below average rainfall. Cold and windy weather during flowering reduced yields. Summer was quite dry but remained cool to moderate, the vines avoiding heat stress. A warm autumn followed allowing a steady, gentle ripening period. Nights were quite crisp, retaining acidity and vibrancy in the fruit, and the season created wines of elegance and fine aromatics.

VINEYARD

LOCATION: Lopresti Lot 10 Vineyard - Flour Mill Road, Whites Valley.
Located in close proximity to the Gulf of St Vincent in the Whites Valley area of McLaren Vale between Willunga and Aldinga.

PROFILE: The heavy clay here promotes strong growth in spring but dries out and cracks in summer, pulling back vine vigour as they approach veraison. The coastal location also allows sea breezes from the Gulf of St Vincent to mediate day time heat during the critical ripening period.

VINE AGE: 15+ years vine age.

VINIFICATION

Picked in the cool of the night, destemmed, crushed and pressed to tank for 4 days' cold settling. The juice is then racked, inoculated and cool fermented to as low as 14°C for up to two weeks, capturing the delicate fruit characters. Once ferment is complete, the wine is stabilised and filtered before bottling.

YEAST: W28

TASTING NOTE

COLOUR: Light straw yellow

NOSE: Yellow peach, fresh cut pineapple, white blossom and subtle spice undertones.

PALATE: Driven by citrus notes with zesty lemon, sherbet and grapefruit. White nectarine and lemongrass build on the floral spices of the nose, while finely textured, powdery acidity delivers a crisp and refreshing finish.



ANALYSIS

pH: 3.06
TA: 6.45g/L
RS: 0.2g/L
ALC: 11.8%

OTHER

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

