

MITOLO

2021 JESTER SHIRAZ

STYLE

Parcels from a selection of southern McLaren Vale vineyards, where the Shiraz delivers a fruit driven and medium bodied style with soft tannin structure and nuanced savoury tones. Gentle extraction and maturation in 100% seasoned oak allow these varietal and site characteristics to shine.

VINEYARD

HARVEST DATES:

25 February & 1 March 2021

CONDITIONS:

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 Ridgehaven Vineyard, Hahn Road, Sellicks Hill

PROFILE:

Located at the southern end of McLaren Vale between Sellicks Hill and Willunga on the foothills of the Mount Lofty Ranges. The site is defined by heavy clay loam soils with shattered gravel throughout the profile, over Christies Beach Formation. A northwesterly aspect captures ample sunlight and enures ripening whilst the warmth of the site garners concentration and plush tannin maturity in the fruit.

VINE AGE:

25+ years vine age.

VINIFICATION

Destemmed and crushed for fermentation in 8 tonne potter fermenters with twice daily pump overs, and larger vinomatics under a gentle extraction regime. 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 natural malolactic fermentation and maturation in 75% French and 25% American Oak Hogs Head Barrels for 14 months. The wine is unfinned and underwent light filtration prior to bottling.

YEAST:

Rhone isolate Lavlin 2323

TASTING NOTE

COLOUR:

Deep cherry red

NOSE:

Primary fruits of plum and blackberry with chocolate hints, subtle clove and green peppercorn spice notes.

PALATE:

Plum, blackberry and spice notes are carried over to the palate, meeting with dark and red cherries. The soft tannin structure is harmoniously supportive of the medium bodied palate. Gentle acidity maintains balance throughout as the wine evokes nuances of fine herbs on the finish.



ANALYSIS

pH: 3.44
TA: 6.55 g/L
RS: 0.5 g/L
ALC: 14.5%

OTHER

Bottling Date: Apr 2023
Release Date: 2023
RRP: \$25 AUD

