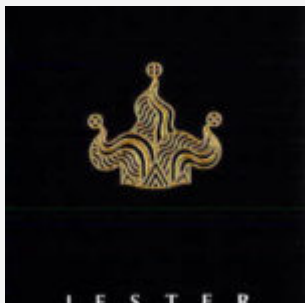


Mitolo Jester Shiraz McLaren Vale Australia 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION South Australia

SMALLER REGION Fleurieu

SUB REGION McLaren Vale

Rationale

Just a 45-minute drive south of Adelaide, McLaren Vale is as renowned for its tourism as for its wine: celebrated for its beautiful beaches with sparkling white sands, dramatic cliffs and gentle surf. And then there are the wines. A birthplace of wine in South Australia, today the McLaren Vale wine region is home to one of the most progressive and environmentally conscious wine communities in Australia.

Benchmarks in style, McLaren Vale's shiraz is a purely hedonistic: folks love its generosity, opulence, and sun-ripened succulence. Apart from the spectrum of flavors, which range from fruit cake to iron, pepper to blackberry, soft mint to dark chocolate, it also has a distinctive structure: the classic Vale palate is full-bodied, rich and dense with a viscosity that comes from fully ripe grapes with generous glycerol and high ABV. At said higher ABV's, derived from fully ripe grapes, Vale winemakers achieve the desired density, opulence, fruit-sweet flavors, supple tannins, and smoothness of mouthfeel. In many respects, this is the epitome of most people's expectation of Aussie Shiraz, alongside examples from the Barossa.

Mitolo has quickly become recognized as one of the finest producers in the Vale. Mitolo is a family-owned business, started by and led by owner Frank Mitolo. Acclaimed winemaker Ben Glaetzer is a partner and the combination of his winemaking skills and Frank's vision have led Mitolo to international acclaim. Mitolo's POV on its Shiraz is consistently about juicy, brambly berry fruit, chocolate, graphite and toasty oak, rich and broad-shouldered.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry *Condition: Ripe, Jammy / Candied*

BLACK FRUIT Black Raspberry • Black Currant / Cassis • Black Plum • Prune
Condition: Ripe, Jammy / Candied

FLORAL Lavender *Condition: Fresh, Dried*

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black)

HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Oregano • Chicory

OTHER SPICES Black Pepper • Licorice (Black) • Licorice (Red) • Green Peppercorn

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cacao / Chocolate • Cinnamon • Smoke • Vanilla

OXIDATION/NUITNESS Hazelnut • Almond / Marzipan • Pistachio