



MITOLO

Jester Vermentino 2017

McLaren Vale, Australia

ESTATE

In a short period of time Mitolo has become recognized as one of the finest producers in McLaren Vale and all of Australia. Mitolo is a family owned business, started and led by Frank Mitolo and his vision of harnessing his Italian heritage to create a range of wines of individuality, integrity and utmost quality.

WINE

Frank Mitolo and Ben Glaetzer spent considerable time researching the choice of varietal for Mitolo's first white wine, and Vermentino was chosen as a grape that matches well with food and that would suit the McLaren Vale region. The maritime climate of McLaren Vale perfectly reflects that of the Mediterranean coastal districts of Corsica and Sardinia from which this varietal is best known. Warm days and cool, breezy nights allow for the grapes to develop balanced acidity and fresh fruit flavors.

VINEYARD

The vineyards are in the Willunga district in the southern end of McLaren Vale. The heavy grey loam soil over sandstone, intermixed with black Biscay clay, combined with a maritime climate, contribute to an even ripening period and the development of rich fruit flavors and ripe tannins.

Soils: Heavy grey loam over sandstone, mixed with black biscay clay.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: The Vermentino grapes are hand-picked in the cool of the night, crushed and pressed gently, then taken immediately off the skins. The juice is held cool for five days, racked and fermented at a very cool 50°F for up to two weeks, capturing the delicate fruit characters. Once fermentation is completed, the wine is stabilized and filtered before being bottled.



WINE ENTHUSIAST

"This wine is an austere, almost Riesling-like version of this often fruit-forward variety. There are restrained aromas of waxy lemons and limes alongside stone fruits, blossoms and nettles. The palate is tightly wound in crisp acidity. It's lacking in some fruit generosity and textural weight but a few years in bottle should bring forth intriguing honeyed characters. For now, this needs rich, fatty foods, like a buttery lobster or creamy risotto."