

Vineyard Region  
McLaren Vale



## PRESS REVIEWS

**93 Points**

“With delightful texture and lively fruit, this is an incredible rosé and demonstrates again how suited Australian Sangiovese can be to this style of wine. It’s a fresh, floral style with pomegranate, pink grapefruit and guava flavours and an almost - dry finish.”

**Tyson Stelzer, Wine 100, September 2009**

“Sangiovese is adding a touch of difference to the Australian rose scene and the 2009 Jester is worth a try for those not yet acquainted with the style. It is quite floral on the way through to fresh sweet berry flavours. Fine and balanced acidity gives the wine a refreshing edge.”

**Mike Burnett, Launceston Examiner, November 2009**

**Coming up rosés**

“Here’s an ideal wine to go with Italian-style antipasto. Made from McLaren Vale sangiovese, it is musk coloured and has berry pastille scents. Zesty black cherry flavour comes through on the front palate and cloves, spearmint and mineral characters chip in on the mid palate.”

**John Lewis, Newcastle Herald, December 2009**

**An excellent flavour filled rosés**

“Translucent damask pink colour with damask mauve hue. Aromas of sweet cherry, confectionary, raspberry and a hint of spice as an end note. Excellent concentration with flavours of cherry, raspberry, spice and confectionary with a spicy clean crisp dry finish. Fantastic flavour persistence with very long after-taste of cherry, spice and plum.”

**Nicks Wine Merchants, December 2009**

“Rose is the most versatile of all wines. It is the perfect chilled picnic wine and can be enjoyed with salads, chicken or gamy fish such as tuna. But it shines when paired with ham. Mitolo, founded in 1999, is already a major player in McLaren Vale. Sangiovese, responsible for Tuscany's finest wines, makes a flawless variety for rose. This has bouncy red berry characters up-front but finishes crisp and dry.

**”Jeff Collerson, Daily Telegraph, December 2009**