

Vineyard Region
McLaren Vale



The Canberra Times, Fergus McGhie, 19th October 2005

“This could be the summer when the already popular rosé becomes the drink of choice for all of us. Although rosé has a very small percentage of the Australian market, it is the fastest growing segment.

Mitolo’s Jester Rose is in the full bodied class. Its luscious, reddish purple colour is a good indication of the flavours within the wine. Rose petal aromas lead into ripe rich sangiovese fruit showing redcurrant, maraschino cherry and watermelon flavours. There’s no mistaking the origins of this wine, even in a rosé, the power of McLaren Vale fruit flavour shines through. On the palate the wine is also quite rich but it is saved from being cloying in any way by some fine tannin to finish making this a great food wine for warmer months and a fantastic introduction to rosé.”

WineStar, Murray Almond, October 2005, 92 points

“The Jester name is more associated with Shiraz from Mitolo, however here it's associated with a lighter red style from the Sangiovese grape. The alcohol is 14.5% and the bottle is naturally sealed in screwcap.

The colour is pale garnet, and quite a bit deeper than most Roses on the market. The nose shows quite a bit of fruit sweetness with red berry and spices. The palate is nicely weighted with good fruit with natural sweetness, very good breadth across the palate, very fine tannins before a good long finish. The alcohol is not really noticeable on the palate which is a good sign.

This is a very enjoyable Rose style, a touch more body than the standard Rose, but also more character. Drink over the next year with seafood salads, but it could hold it's own through a range of foods, including the summer barbie.”

Max Allen, Gourmet Traveller, February 2006

“A brilliantly thirst quenching wine that treads a very fine line between a rose and a not-quite-so-light red. Heaps of raspberry and cherry fruit, juicy acidity and a dry, snappy, tangy finish. Lovely summer drop. Drink at a picnic.”

Matthew Jukes, October 2005

“Vibrantly juicy and packed with tangy, sweet and sour cherry notes, this is a power-packed wine that would go with virtually any spicy meaty dish. The acidity is tight and the finish dry – a very macho rosé (pew). I would go for a rogan josh with this wine and see just how good some wines are with Indian food.”

The Weekend Australian Magazine, 26-27 November 2005, Max Allen

“...ripe, tangy red berry fruit and a snappy, dry finish. Rather than the super-cold temperature most pink wines are drunk at, this is best quaffed Esky-cool on a hot day, under the shade of a big old tree.”

Qantas Magazine, January 2006, Jeremy Oliver

“Bright cherry and tomato-stalk aromas before a long, vibrant palate; sour-edged fruit with fine, tight-knit tannins and a great cut of acid. Almost too full for a rose but who cares?”

The West Australian, Ray Jordan, 6th October 2005

“The Jester sangiovese rose 2005, which shows all the lifted, spicy, savoury aromas of the variety on the light, refreshing palate. Mitolo has tried to base the style a little on the Charles Melton rose of Virginia, which has become a benchmark for the slightly fuller rose style.”

The Courier Mail, Mike Frost, 22nd November 2005, 90 points

Local Hero

“This is more like a light red than a rose, with its savoury berry and cherry flavours and crisp finish. Try it chilled with antipasto, **pasta or pizza.**”