

Vineyard Region
McLaren Vale



“Although also from McLaren Vale, this rose is made from sangiovese (the grape of chianti fame), and is perfect with antipasto or bruschetta. The skins are allowed to impart a deeper and more tannins than most roses and this gives it real versatility. Cherry flavours abound here but it’s the wine’s power that really impresses.”

REFRESHED, B Magazine, Steven Powell, March 2008

90 points

“Bright and clear mid-pink, with a good burst of strawberry liqueur and raspberry cordial in the aromas, then a little dried herbal influence in the mouth and enough strength to suit a full-on plate of antipasti vegetables and meats”.

The Adelaide Advertiser, Tony Love, March 2008.

“From the Mitolo Family, here’s a different take on a dry style of rose’.

Using sangiovese grapes winemaker Ben Glaetzer has produced a wine of subtle complexity- a whiff of ripe strawberry and dark chocolate on the nose, flavours of a lush compote of berries with a sharp mineral notes, and a gentle bite of tannin so that it finishes dry and savoury in the mouth rather than cloyingly sweet. Don’t chill the bottle too much; the lovely aromas and spikes of interesting flavours get lost if the wine is served ice cold.”

S.A Life Magazine, David Sly, November 2007

“A salmon rose colour with McLaren Vale’s typical lipstick and perfume aromas, Mitolo’s roses are not shy. There’s sangiovese’s leafy sherry aromas and trademark acidity but the Mitolo team has managed to deliver a wine with plenty of softness on the palate. A more savoury style and perfect for marinated grilled octopus or antipasto”

The Canberra Times, Fergus McGuie, October 2007