

# MITOLO

p u r i t y · e l e g a n c e · p o w e r

J E S T E R ' S A N G I O V E S E ' R O S É

## *Vineyard Region*

McLaren Vale



## 2008 VINTAGE

## TASTING NOTES

### ***Background***

Mitolo Wines is a family owned business, established in 1999. It is borne of and led by the founder and owner Frank Mitolo's vision: to create a range of wines of individuality, integrity and utmost quality. Whether it is the care in the vineyard, or in the winery, or the work of the many different coopers who source and shape the diverse barrels which are used at Mitolo, each wine is nurtured and developed with zealous passion that spares no effort or investment to ensure that the best of everything is brought together to make wines of elegance, purity and power. Winemaker Ben Glaetzer became a partner in 2001.

### ***Key Facts***

This Rosé is distinctive, elegant and true to it's variety, showing vibrant Sangiovese character, clean acidity and soft texture which leads into a long, dry and balanced finish. Sangiovese is wonderful with food and compliments an array of dishes.

### ***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 flavours and ripe tannins.

### ***Vinification***

Night-time harvest and low fermentation temperatures contribute to a fresh, lifted bouquet. The grapes are crushed and soaked on skins for 24 hours to enable adequate colour and tannin extraction. Cool fermentation and early bottling preserves the freshness, the wine being bottled 4 weeks after harvest.

### ***2008 Vintage***

A record 15 day heat wave interrupted perfect vintage conditions in McLaren Vale in causing the most condensed harvest in the regions history. Vintage started in the first week of February, slightly earlier than average. Cool and dry early summer conditions saw the majority of the premium fruit picked prior to the extended hot period and this resulted in excellent flavour, colour and phenolic development. The prolonged heat commenced at the beginning of March, resulting in some berry shrivel and high baume levels, with approximately 5% of the regions fruit being left on the vine. Despite the challenges, the regions winemakers and grapegrowers are confident that the resulting wines will be of the standard the region has become known for.

*McLaren Vale Grape, Wine & Tourism Association*

### ***Tasting Notes***

Luminous Turkish Delight in colour, the 2008 Rosé shows lifted perfumed notes with hints of raspberry and strawberry. The palate is fresh, clean and tangy. Although bone dry, a cool fermentation has released mouth filling complexity and richness.

### ***Cellaring***

Drink young and fresh.

### ***Winemaker***

Ben Glaetzer.