

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



2009 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 its 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

A combination of whole berry and low fermentation temperatures contribute to a lifted bouquet. The juice is left on skins for 3 days, then the free run juice only is drained off and fermentation occurs at low temperatures for 3 weeks. The wine is then cold stabilised and filtered before bottling.

2009 Vintage

A thirteen day heat wave in late January and early February saw the 2009 Vintage begin in first week of February. Cool, dry conditions during berry ripening in most of the district were conducive to excellent flavour, colour and phenolic development. In general, the timing of the heatwave affected vineyards with lighter canopies and crop loads and those on thin or highly reflective soils and crops in the earlier ripening areas. Due to the early start to vintage, there were some difficulties handling both reds and whites through the wineries and this resulted in overall volume in the region being below average. Cabernet Sauvignon excelled, showing strong varietal characters, full bodied, balanced palate weight and an amazing perfume. Shiraz produced a more medium-bodied style showing restraint and elegance, with lifted red berry aromas and spice.

Courtesy of the McLaren Vale Wine Grape and Tourism Board.

Tasting Notes

The 2009 Jester Rose is a light pink/salmon color and shows attractive aromas of flowers, strawberries and zesty freshness. The palate is dry, yet balanced with rich berry fruits and fine acidity.

Cellaring

Drink young and fresh.

Winemaker

Ben Glaetzer.