

MITOLO

purity · elegance · power

2005 VINTAGE

TASTING NOTES

JESTER SANGIOVESE ROSÉ

Vineyard Region
McLaren Vale



Background:

Mitolo Wines is a family owned winery, established in 1999 by Frank and Simone Mitolo. Individual, handcrafted, premium wines built on passion and an uncompromising commitment to quality define Mitolo Wines. Winemaker, Ben Glaetzer became a partner in the business in 2001.

Mitolo Wines express purity of varietal flavour, show elegance of structure with soft tannins whilst being rich, powerful and complex.

Key Facts:

This wine is distinctive, elegant and true to its variety, showing vibrant fresh fruit character, clean acidity and soft texture which lead into a long, dry and balanced finish. Sangiovese makes wonderful food wines and compliments an array of dishes.

Vineyard:

The grapes come from the Willunga district of McLaren Vale, where the heavy grey loam soils over sandstone, intermixed with black Biscay clay, combined with the maritime climate, contribute to an even ripening period and the development of rich fruit flavours and ripe tannins. Yield is around 4 tons an acre.

Vintage 2005:

Late January through to Late February was quite warm. Sugar Levels shot up quickly but the flavour wasn't there. From Late February through to Mid-April the conditions cooled down and allowed the flavour to catch up to the sugar levels. This was welcomed by winemakers who reported the production

Vinification:

A combination of whole berry and low fermentation temperatures ensures a lifted bouquet. The juice is left on skins for 3 days, then the free run only is drained off and used. The fermentation continues at low temperatures for 3 weeks and is then stopped, with a very slight amount of natural grape sugar retained. The wine is then cold stabilised and filtered before bottling.

Tasting Notes:

Deep Plum Colour. The nose shows a fragrant combination of red cherry and strawberry aromas. It is rich, juicy and has plenty of mouth-coating flavour. The palate displays layers of red berry fruit which combine with the mineral notes, cut through the hedonistic fruit and lead into a long dry finish. It has excellent intensity and depth of fruit which is carried through to the back palate by the clean acidity and just a touch of tannin to avoid any cloying.

Winemaker:

Ben Glaetzer