

Vineyard Region
McLaren Vale



PRESS REVIEWS

The 2010 Jester 'Giacomo' Sangiovese Rose has a very pale cherry/pink color and pronounced strawberry and raspberry aromas plus a pinch of pepper and a dollop of cream. Very crisp and medium bodied, it provides a long red berry laced finish. Enjoy it now while it's this fresh.

erobertparker.com, Robert Parker by Lisa Perotti Brown M.W., October 2010

Silver Medal.

Australian Alternative Varieties Wine Show, November 2010

After a long day in the garden last weekend, the first glass of Mitolo's 2010 rosé went down without touching the sides. The second glass was not too different and by the time the bottle was finished, I was ready to start thinking about dinner. To me this is the way rosé should be enjoyed. Yes it's a great food wine but it's not a wine you need to sit and contemplate like a great red or fine white. This is their best yet too. It's made from sangiovese, one of the best varieties for the rose style. Pale salmon in colour, it shows sangiovese's red cherry fruits to perfection. Balanced by fresh clean acid, it is reminiscent of the dry rosé styles from the south of France and Spain. If it were to go with food, a rare tuna steak from the grill and a simple salad would do the trick.

Canberra Times, Fergus McGhie, December 2010

Step aside sauvignon blanc, the rosé revolution just continues to gain momentum. And with our climate, that's a good thing because they can be wonderfully refreshing drinking, and always affordable. This is made from sangiovese which gives it a savoury, almost slightly sour finish to the sweet raspberry flavour, which brings a natural balance. A great one for the holiday period.

Central Coast Express, Rick Allen, December 2010

The McLaren Vale-based Mitolo makes one of the best roses doing the rounds. Crafted by versatile winemaker Ben Glaetzer, this is a perfect pink, brimming with vitality, vibrant red berry fruit flavours, a dash of spice, savoury characters, zippy acidity and a crisp, dry finish. Drink it now with anything from Asian cuisine to appetisers, meat and fish dishes.

Grape Expectations, Kerry Skinner, January 2011

Step aside sauvignon blanc, the rosé revolution just continues to gain momentum. And with the hot Australian climate, that's a good thing because they can be wonderfully refreshing drinking, and always affordable. This is made from sangiovese which gives it a savoury, almost slightly sour finish to the sweet raspberry flavour, which brings a natural balance. I really enjoyed it. A great one for the holiday period.

Manly Daily, Rick Allen, January 2011

The color is a very pretty salmon pink and offers a soft floral bouquet with notes of strawberries and cherry. The palate is dry with subtle tannins, rich red berry flavors and a zesty but fine acidity. This is grown up rose at its best, not too flirty but not too serious. You could match it nicely with a range of dishes but I think seafood would work best, a dish of chilli calamari and this drop would be a match made in heaven.

Wangaratta Chronicle, Zoe Rudder, January 2011

Frank Mitolo's McLaren Vale winery specialises in a dry, vibrant and lively style made with sangiovese, the tough, red-skinned Italian variety which made Tuscany's Chianti famous. Terrific with paella, charcuterie, antipasti, smoked chicken and perfect for that leftover Christmas ham.

The Daily Telegraph, Jeff Collerson, January 2011

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Another McLaren Vale producer, Mitolo, has one that is top notch. The 2010 Mitolo Jester Sangiovese Rose might be in the lighter body category of reds but it delivers plenty of lively refreshing flavour. A burst of strawberry is backed by light spice before a dry finish. It is good drinking on its own but should also do the job when chilled on a hot day as a partner to cold meats and seafood.

Launceston Examiner, Mike Burnett, February 2011

The Italian-origin sang iovese variety is used to good effect in this McLaren Vale rosé. The wine is musk pink and has cherry and briar aromas. Zesty raspberry flavour comes through on the front of the palate, spearmint and Pink Lady apple characters chime in on the middle palate and crisp, dry minty acid holds sway at the finish. Mitolo was set up in the McLaren Vale sub-region of Willunga by market gardener Frank Mitolo, in association with winemaker Ben Glaetzer.

Newcastle Herald, John Lewis, February 2011

The Mitolo Jester Sangiovese Rosé 2010 is from fruit grown at Willunga, in the McLaren Vale region. Salmon pink, it has bright red cherry fruit and zippy acid. It's a mouth watering drink for an al fresco bowl of pasta, Tuscany style.

Mount Barker Courier, Ross Noble, February 2011