

Vineyard Region  
McLaren Vale



## PRESS REVIEWS

The 2010 Jester "Madam d'O- Vermentino is Mitolo's first white wine offering. Finding that they can get flavor ripeness early with this variety, the grapes are early harvested resulting in a flavorsome wine of just below 10% alcohol. It gives intense poached pear and ripe apple aromas with some white pepper and coriander seed. Crisp, concentrated and light bodied in the mouth, this is a very drinkable wine with a nice long finish. Drink it now to 2012.

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

“Heads up, folks.....here comes another Australian wine you never expected. Are you ready for Aussie Vermentino? More to the point: Are you prepared for a crisp, minerally white wine that has oodles of flavor, despite an alcohol level below 10 percent? One that plays a grassy note like a delicate Sauvignon Blanc against a light texture that actually lets the slate-inflected fig and stone fruit flavors fill the mouth?....From Australia?.....Vermentino, however, looks like it has a clear field. **It's unlike anything else I can think of**, reminiscent of those crisp Atlantic Coast Spanish wines such as Txakoli, but with a deeper fruit profile.....If more Aussie growers can achieve similar character to Jester's, it could be **the find of the decade.**”

**Harvey Steiman, Harvey Steiman at Large, August 2nd**

#### 89 Points

“Bright and jazzy, delivering a light, zippy mouthful of pear, citrus and almond flavors that remain fresh and vibrant on the delicate finish. Drink now.”

**Harvey Steiman, Wine Spectator, February 2011**

#### 89 Points

“Super-early picking has invested the wine with a charge of lemon juice on bouquet and palate alike; the finish is fresh, too.”

**2012 Australian Wine Companion, James Halliday, July 2011**

#### 89 Points

“Bright straw. Pungent bouquet offers floral and citrus pith elements, along with notes of honeysuckle and beeswax. Pliant, refreshingly bitter orange and peach pit on the palate, with a suggestion of melon on the back half. Nervy acidity lends bite to the nicely persistent, dry finish. No excess fat here.”

**Stephen Tanzer's International Wine Cellar, Josh Reynolds, September 2011**

“Best McLaren Vale White Wine. ”

**2010 Winegrapes Australia McLaren Vale Wine Show, October 2010**

#### \*\*\*\* Rating

“ Those looking to vary their diet of mainstream white wines could do worse than trying this McLaren Vale vermentino. It treads an appealing middle road between clean Australian fruit character and savoury Italian accents. Zippy passionfruit, citrus and mineral aromas lead to a light, fresh, mouth-watering palate. (10 per cent alcohol; screw cap.) ”

**Ralph Kyte-Powell, Age, Epicure, August 2010**

“Silver Medal.”

**2010 Australian Alternative Varieties Wine Show, November 2010**

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“ Mitolo Jester Vermentino 2010 \$20–24 McLaren Vale, South Australia Italy’s white vermentino variety grows principally in Sardinia and Liguria. This one, made by Ben Glaetzer, comes from Frank Mitolo’s vineyard at Willunga, McLaren Vale. It’s just 10 per cent alcohol with simple, fresh-from-the-vine tropical fruit notes dominating the aroma and flavour. The combination of vibrant, fresh fruit, low alcohol and dry, zesty finish make it a good match for light, fresh food. It’s a drink-now wine, so not for the cellar. ”

**Chris Shanahan, [www.chrisshanahan.com](http://www.chrisshanahan.com), July 2010**

“ Heaps of interest in this variety from producers all over the country. Picked very fresh and crisp (10 per cent alcohol). Cute lemon creaminess mid-palate and decent texture to excite the mouth. Keep an eye on this. Give it a shot. ”

**Tony Love, The Advertiser, Herald Sun, Courier Mail, June 2010**

#### 90 Points

“With its crisp apple flavors and clean, precise lime zest finish, this vermentino could stand in for a Loire chenin with oysters or serve in lieu of a riesling with garlicky mussels steamed in a bit of the wine.”

**Wine & Spirits Magazine , February 2011**

“A crisp, light-dry white wine that smells of citrus, some pithy lemon and grapefruit. really fresh. The palate delivers grapefruit and some tropical hints in a bright, crisp and smooth format.”

**WBM, March 2011**

“ This piqued my interest amongst the samples that came in yesterday and went to the head of the tasting bench line. Why, well not many Vermentino’s around the traps, and yet it is a style with its high level aromatics and its lively dry finish that is both well suited to Australian drinking conditions as well as the array of our modern cuisines. Italo/ French in origins, the Mitolos are amongst a small band of wine folk producing it. I admit I was mightily seduced by the aromas, spiced cinnamon apples, musk, pears, almonds and light apricot, all intermingled beautifully. Light and yet invigorating on the palate, the dry cut at the end really augurs well with dishes with creamy Italian or French sauces. Give it a go I say. ”

**Paul Ippolito, [www.paulippolito.com.au](http://www.paulippolito.com.au), May 2010**

“Saddle up the vermentino, the sun is goin’ down, sang Neil Young, and that’s the right time of day for this. Somewhere between sav blanc and semillion in wine parlance.”

**Max Crus, Grape Expectations, June 2010**

“This surprising Aussie white is packed with verve, like Stuart Broad during a spell of bowling brilliance. We’re talking zesty lime and pineapple-like aromas, plus a tangy, bright, sexy freshness that spans your palate into wake-up mode. It’s got a peachy twist and plenty of zing - an awesome aperitif.”

**Olly Smith, The Mail on Sunday Live Magazine, November 2010**

“Made in the southern corner of McLaren Vale by young Barossa buck Ben Glaetzer, this pin-sharp light white is a challenge to anyone still harbouring clichés about Australian white wines. With its herb-tinged lemon character and mouthwateringly crisp acidity it's also perfect for an al fresco seafood lunch – once spring has properly sprung.”

**The Wine Gang London, March 2011**

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“ The Italian grape vermentino is creating quite a buzz in Australia with the late-ripening variety, which hails from Liguria, Sardinia and Corsica, producing fragrant, crisp and dry whites which are perfect for enjoying in their first bloom of youth. De Bortoli Hunter Valley and Trentham Estate have also enjoyed success with the grape and this is a really lovely wine made from fruit grown at Willunga in southern McLaren Vale that's ideal for enjoying chilled. Its minerality, acidity and dryness make it an attractive partner for seafood and spicy dishes ”

**Winsor Dobbins, [www.winsorschoice.blogspot.com](http://www.winsorschoice.blogspot.com), June 2011**

“Corsica and Sardinia are the home of the white variety vermentino. Mitolo Wines sourced fruit from Willunga for the Mitolo Jester McLaren Vale Madame d'or Vermentino 2010. Jesters at the French court in the 1400s are the inspiration for the name of this wine which is as lively and appealing as the court jesters of old. Winemaker Ben Glaetzer used early harvested grapes to achieve lower sugars, but excellent fruit flavors and refreshing dry crisp acidity.”

**Ross Noble, *The Courier*, December 2010**

**89/100**

Just 10% alcohol. Very fresh, bright and lemony with real intensity and crisp acidity. Refreshing stuff.

**[www.wineanorak.com](http://www.wineanorak.com), Jamie Goode, August 2011**

Jester are Mitolo's good-value, entry-level wines. They all offer lovely fruit purity. The refreshing Vermentino is a fresh, edgy, lemony white, with sharp acidity.

**1000 Great Everyday Wines from the World's Best Wineries, Jim Gordan**