

Vineyard Region
McLaren Vale



Four Glasses

Here's a beautiful white for spring picnic lunches from the McLaren Vale based Mitolo company. It is pale straw in the glass and has orange blossom scents. Zingy tropical fruit salad flavour comes through on the front of the palate and elements of ruby grapefruit, lemongrass and honey chime in on the middle palate. The finish brings in smooth flinty acid.

Newcastle Herald, John Lewis, 25 September 2013

90 Points

New-ish variety but Mitolo is building a good reputation with its Vermentino. This one has a sweet-ish lift to the fruit but for straight-out appeal you can't fault it. It's vibrant and aromatic, all about the fruit, perfumed and sustained through the finish. Easy wine to recommend.

Winefront.com, Campbell Mattinson, 25 September 2013

A riper fresh juicier style of Vermentino yet still with a light crispness at the end of the finish. Delicious drink me now style of white wine made very well from this respected McLaren Vale producer. Lemons, pears and ripe apples invigorate the palate and really lift the spirit. One of those pick me up type wines. Drink on its own or with meze platter.

Paulippolito.com, Paul Ippolito, 24 September 2013

Bronze Medal

2013 Royal Adelaide Wine Show

The aromatic white variety Vermentino hails from the Sardinia, Liguria and Cosica regions and now has quite a following among Aussie wine drinkers. This is one of the better offerings with its floral notes, tropical and citrus fruit, lively acidity and a crisp finish.

Illawarra Mercury, Kerry Skinner, 19 October 2013

There are some terrific Aussie Vermentinos, including this from Mitolo in McLaren Vale. It has a subtle bouquet of spice, lemon blossom and Mediterranean herbs, plus a whiff of the distinct sea-salty varietal character that makes it so appealing. Zingy on the palate with citrus zest flavours but some texture too.

Senior Lifestyle South Coast NSW, Jane Faulkner, 1 November 2013

87 Points

The 2013 Jester Madame d'Or Vermentino opens with notes of fresh pears, lemon slices and white pepper with a delicate herbal undercurrent. Light-bodied and showing a very good intensity of citrus and peppered pear flavors, it is marked by a racy acid line and finishes with good length. Drink it now to 2016.

The Wine Advocate, Lisa Perrotti-Brown, February 2014

93 Points

For such a young wine the flavours are forward and leaning towards rich. There is enough restraint via acid to make it a very enjoyable wine.

The Key Review of Wine 60, Tony Keys, March 2014

90 Points

While a touch of sweetness on the back-palate raises the question whether it is fruit or residual sugar-derived, has plenty of ripe fruit flavours, and quite good length.

James Halliday Australian Wine Companion 2015