

MITOLO

GRENACHE ROSÉ
2018

small batch series



STYLE

At Mitolo we aim to produce wines that express our place and our heritage. Our location at the southern end of McLaren Vale gives us fruit with powerful, pure flavours and elegant structure. The grapes are picked on flavour ripeness, which gives us the mature tannins and vibrant fruit which are key characteristics of all Mitolo wines. Mitolo Grenache Rosé is a fresh, aromatic and bone dry style of Rosé, an ideal match for the rustic foods of our heritage and the perfect accompaniment to fresh seafood dishes.

VINEYARD

The Grenache comes from the Lopresti vineyard, and more specifically Joe's Block, which is located at the southern end of McLaren Vale about 5km east of the coastal town of Port Willunga. The soil here is heavy grey loam mixed with black Biscay clay and sits above ancient Gnaltinga formation clay. This combination promotes strong growth in spring but in summer is dry and unforgiving creating stress for the vines which leads to intense flavour. The climate here is Maritime, with dry, warm, sunny days in the growing season and a fresh sea breeze that cools the air overnight.

VINIFICATION

We carefully harvest the Grenache grapes by hand in the early hours of the morning, and then transport them to the winery where they are pressed within a few hours of picking. The juice is then fermented at very low temperatures for two to three weeks until it is completely dry. The wine is then cold stabilised and filtered before bottling.

REGION

McLaren Vale

VARIETY

100% Grenache

HARVEST DATE

February 2018

BOTTLING DATE

July 2018

CLOSURE

Vino-seal

APPEARANCE

Clear, pale salmon pink.

BOUQUET

Fragrant, ripe Strawberries and Cream with hints of clove and star anise spice.

PALATE

A fine, dry and elegant Rose with the fresh red fruit characters of strawberry and cherry carrying through to a deliciously creamy finish.

CELLARING

Will drink best in its first two years.

FOOD MATCH

A simple fish dish such as seared King George Whiting fillets caught fresh off the Port Willunga coast served with just cooked cherry tomatoes, olives and fresh herbs.

ALCOHOL (Alc/Vol) 14%

RS 0.3 g/L

pH 3.4

TA 5.37 g/L

RRP \$28.00