

MITOLO

2020 MITOLO JESTER SANGIOVESE ROSÉ

TASTING NOTES

ORIGIN

Italians love wine almost as much as they love sharing it. The Jester Sangiovese Rosé, like all of our wines, is made to share. Sangiovese hails from Tuscany in central Italy where it is used to make some of the world's most revered wines. Its high natural acidity and powerful cherry and floral flavours make it ideal for Rosé. Sangiovese grapes befitting of our Italian roots. Mitolo Jester Sangiovese Rosé is fresh, bright and textured, yet dry. It is a wonderful accompaniment for food, or a fantastic refreshing drink on its own - in the company of friends of course.

VINYARD

The fruit for our Sangiovese is sourced from a single vineyards which is about 3.5km east of Port Willunga at the southern end of McLaren Vale which offers the ideal Mediterranean climate to grow. A drier than average growing season for the third consecutive year, which contributed to lower yields across the board. Sangiovese holds its natural acidity well creating a bright, full flavoured and refreshingly crisp rosé.

VINIFICATION

We carefully harvest the Sangiovese grapes by hand during the evening, then leave them to cool naturally as the temperature drops overnight at our winery. The following day the grapes are destemmed, crushed and pressed immediately off skins, to keep the colour to a minimum. The juice is then fermented at very low temperatures for two to three weeks until it is completely dry. The wine is cold stabilised and filtered before bottling where it waits to be enjoyed.

WHAT'S IN A NAME?

The Jesters of the Courts of Europe had one motivation, to entertain the household of a nobleman and their guests. The Jester, a modern day entertainer, is exactly that. Able to excite and tell stories at any dinner table, they are the life of the party. Ultimately, they are there to remind us not to take life too seriously. They gather friends around regularly to eat and drink well, as they of course are the instigator of such frivolity. We all know a modern day Jester, and to them, the life of the party, we salute the Jester in you. and to them, the life of the party, we salute the Jester in you.

REGION: McLaren Vale

VARIETY: 100% Sangiovese

HARVEST DATE: February 2020

BOTTLING DATE: June 2020

RELEASE DATE: November 2020

CLOSURE & FORMAT: Stelvin, 750ml

COLOUR: Rose water pink

NOSE: A pretty and lifted bouquet with aromas of musk rose and fresh summer berries.

PALATE: An elegantly weighted palate that is both fresh and textural. It speaks of strawberries and cream with nuances of watermelon.

VINTAGE: A drier than average growing season for the third consecutive year, which contributed to lower yields across the board. The season commenced with good winter rainfall, but a dry spring followed reducing vine vigor. December was the hottest on record. This hot weather had vines showing signs of stress much earlier in the season than usual, but disease pressure was also suppressed. On the contrary, January was cooler than average.

PRE FERMENT MACERATION: Nil

POST FERMENT MACERATION: Nil

CELLARING: Will drink best in its first two years.

FOOD PAIR: 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.

YEASTS: Rhone Isolate

RS 0.5 g/L **pH** 3.41 **TA** 5.8 g/L
ALC: 12.5%

WINE MAKER: Ben Glaetzer

RRP \$25.00

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