

CLARE VALLEY

STYLE & STORY

Clare Valley Shiraz captivates wine enthusiasts with its power and elegant synergism. This wine delivers that style perfectly; graceful yet flavoursome, able to be enjoyed on its own or great with a diverse range of food.

EXPRESSION

Lifted fresh red and black fruits bouquet, flanked with hints of violet flower lead the nose, with nuances of creamy and toasty vanilla oak to accompany. The palate is rounded and medium bodied with structural but smooth tannins, dark cherry and ripe raspberry flavours. This is a beautiful example of the stellar 2022 vintage, with a long and steady ripening season, producing wines with fruit intensity and concentration.

WINEMAKING

Premium Shiraz from selected vineyards throughout the central and northern Clare Valley was fermented for a week with its skins using a mild extraction regime. Hard pressings were separated from the blend to ensure optimum mouthfeel and texture. The wine was then matured using predominantly American oak for 24 months before fining, filtration and bottling. It is suitable for drinking anytime from the present to ten years of age and will compliment all red meats, particularly char-grilled steak.

VARIETY

Shiraz

ALCOHOL

14.5%

VINEYARD

Schaefer: Tim Adams & Pam Goldsack

Skilly Ridge: Tim Adams & Pam Goldsack

Belchambers: Keith & Nicki Belchambers



Mr. Mick Wines

7 Dominic Street, Clare SA 5453

(08) 8842 2555

info@mrmick.com.au

@mrmickwines 

Mr. Mick Cellar Door & Kitchen 



mrmick.com.au

