

CLARE VALLEY



STYLE & STORY

Mirroring the central areas of Spain, which Tempranillo calls home, the warm summer days and cool nights of the Clare Valley is the ideal climate to make this variety shine. This is one of our most popular wines in our restaurant and amongst our customers as it matches with just about any food. Our aim is to make wines for everyone to enjoy and this is yet another one that fits perfectly in the Mr. Mick range.

EXPRESSION

This wine has a distinctive varietal character of juicy fresh cherries and red plums, underlaid by a subtle toasty French oak perfume and roasted coffee beans with smooth tannins, a hint of savoury spice and a long lingering finish. The Paso Doble in our repertoire, olé!

WINEMAKING

The Tempranillo grapes from our Rogers and Sheoaks West vineyards and from the Fechner Family's Sheoaks vineyard were fermented for a week on skins with a careful extraction regime of tannins and colour to deliver a juicier and lighter style of the variety. Following fermentation, the wine was gently pressed off skins and matured using French oak before blending and bottling. It is suitable for drinking anytime from the present to ten years of age and is extremely versatile, so will complement many cuisines.

VARIETY

Tempranillo

ALCOHOL

13.4%

VINEYARD

Rogers: Tim Adams & Pam Goldsack

Sheoaks West: Tim Adams & Pam Goldsack

Sheoaks: The Fechner Family

Mr. Mick Wines

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Mr. Mick Cellar Door & Kitchen



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