

CLARE VALLEY



STYLE & STORY

Malbec has a long history in the Clare Valley where it has been grown for many decades, however always in relatively small quantities due to being a very temperamental and challenging variety in the vineyards. It is a variety very close to our hearts, as Mr. Mick was one of the pioneers in the district using it in his wines and introduced Tim to it in the early '70s with his signature blend Cabernet / Malbec. It has been playing a key role in many of our wines as a blending component and we decided it was time to give it the central stage with its own label and on a classic Mr. Mick style. The 2024 Malbec builds on the successful debut of last year's first release and brings another level of finesse and sophistication, without compromising the richness and the varietal characters.

EXPRESSION

With a bright ruby colour, the wine shows fresh blackberry, satsuma plum, pomegranate and the variety's signature floral lift of violet flowers and rose petals. The palate is dense, yet smooth and complemented by subtle French oak spicy notes. Best enjoyed now and will perfectly pair with any assortment of grilled meats.

WINEMAKING

Grapes from mature Malbec vines were picked at the right ripeness level, destemmed and fermented on skins for two weeks with a very gentle extraction regime to maximize colour and fruit expression while limiting the uptake of harsh tannins. The resulting wine was aged with selected French oak for 10 months before bottling in May 2025.

VARIETY

Malbec

ALCOHOL

13%

VINEYARD

Rogers: Tim Adams & Pam Goldsack
Ballingarry

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

 **BUY SA. FOR SA.**