

mr mick

2025 pinot grigio

SOUTH AUSTRALIA

STYLE & STORY

Mr. Mick Pinot Grigio follows the core philosophy of our range of wines, quite simply an 'easy-going' wine that creates interest and satisfies many palates. Like most Italian varieties, Pinot Grigio is a versatile variety and therefore is also suited to a broad array of cuisine.

EXPRESSION

The 2025 vintage is one of the most exciting releases of our Mr Mick Pinot Grigio, with the wine showing lifted aromas of green mango, nashi pear and pineapple with an underlay herbal touch of fresh sage. The palate shows more stone fruit richness in perfect balance with a fresh and lengthy acidity. A classic Italian style!

WINEMAKING

The climate and soils of South Australia enable us to produce Pinot Grigio very similar to the grape's origin in northern Italy. Fruit was harvested at peak flavour maturity from the family owned vineyard in the Riverland, the juice separated from skins, cold settled and fermented for 14 days. A steady and cool ferment ensures the maximum expression of the varietal character of Pinot Grigio. Bottled as soon as possible and under screwcap to retain all the fresh and delicate aromas, this wine can be enjoyed on its own or with a wide range of food, particularly spicy dishes or seafood.

VARIETY

Pinot Grigio

ALCOHOL

12%

VINEYARD

The Thompson family



Mr. Mick Wines

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Mr. Mick Cellar Door & Kitchen



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