

CLARE VALLEY

STYLE & STORY

In the late 1960's Clare Valley winemakers championed a product known as "Bin 5" Riesling. The wine was rich in the mid palate, with low levels of residual sugar, and notably less acidity than its partner the "Bin 7". The Mr. Mick Riesling reflects this style, with a splash of fruit sweetness that makes it suitable for many different occasions and a broad array of cuisines.

EXPRESSION

Generous lemon and lime juice with a jasmine perfume characterise this wine, made in the classic Australian style with just a touch of residual sweetness to balance the crispy natural acidity. It is a pristine wine with generous length of fruit flavour, a great example of the atypical but nevertheless rewarding 2025 vintage in Clare Valley. A wine best enjoyed now, on its own or with fresh seafood, but with great cellaring potential if kept under the right conditions.

WINEMAKING

Riesling grapes were harvested at their peak flavour maturity from vineyards through the central and northern Clare Valley. After destemming and must chilling, the juice was separated from skins, clarified and fermented for 14 days at relatively low temperatures. The use of 'free-run' juice only ensures continuation of the true Mr. Mick style: crisp, pure and fruit driven.

VARIETY

Riesling

ALCOHOL

10.9%

VINEYARDS

Foxlee: Tim Adams and Pam Goldsack
Heinrich: Tim Adams & Pam Goldsack
Irelands: Tim Adams & Pam Goldsack

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Mr. Mick Cellar Door & Kitchen



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