

CLARE VALLEY



STYLE & STORY

Clare Valley winemakers have long encouraged progression and experimented with upcoming concepts in wine style as well as varieties not traditionally cultivated in the Valley. Many of these trials have resulted in very successful wines, well known in the Australian industry and loved by consumers. The Italian variety Sangiovese continues to gain popularity in Australia and with its roots happy to be in Clare Valley soil, this unoaked fruit-driven wine style fits in to our range perfectly. The vibrant profile of the wine will easily take you to the Tuscany shores on a summer evening.

EXPRESSION

Packed with juicy cherry and raspberry fruit flavours and a savoury touch of dry thyme, the medium-bodied palate is supported by a refreshing crunchy acidity and fine but firm tannins. It can be enjoyed on its own or paired with a broad range of cuisine, including, pasta, pizza and Mediterranean inspired salads. We recommend chilling slightly in the warmer months.

WINEMAKING

Sourced from our vineyards Rogers and Heinrich, the fruit was destemmed and fermented for a week on skins under a controlled extractive regime to minimise the uptake of harsh tannins and maximise colour and fruit expression. The wine was then gently pressed off skins, resulting in an elegant, fresh wine with firm but fine tannins and enhanced fruit characters.

VARIETY

Sangiovese

ALCOHOL

12.5%

VINEYARD

Rogers: Tim Adams & Pam Goldsack

Heinrich: Tim Adams & Pam Goldsack

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