

CLARE VALLEY

STYLE & STORY

This un-oaked style, popular in the south-east of France and some areas of Spain, continues the Mr. Mick philosophy of bringing innovative winemaking concepts and diversity to our Australian consumers.

EXPRESSION

With this wine we explore the appealing fruity character of Grenache, while retaining its savoury varietal side. Lighter in style, the wine shows fresh strawberry, red plum and raspberry/rhubarb compote with a peppery and herbal lingering finish. The soft and silky natural tannins make it an 'easy drinking' wine best enjoyed anytime from present to five years of age and will complement many foods.

This style is particularly suitable for enjoying on its own right throughout the year. We recommend you chill slightly for maximum enjoyment during the warmer months.

WINEMAKING

Youthful Grenache vines planted on our rich-soiled Rogers vineyard produce vibrant fresh red berry fruit characters. The grapes were harvested at optimal ripeness at lower sugar levels and fermented on skins for a week under a controlled environment. The resulting wine was then pressed off skins with the hard pressings kept separated to minimize the tannin and any harsh phenolic uptake from the seeds and skins. To maximize the fruit expression, this wine hasn't been aged in any form of oak.

VARIETY

Grenache

ALCOHOL

13%

VINEYARD

Rogers: Tim Adams & Pam Goldsack

Mr. Mick Wines

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