

“The ‘Mr. Mick’ wines represent one of the most consistently good ranges of budget priced wines in the country”

Money Magazine



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MR. MICK SANGIOVESE 2023

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 soils, this unoaked ‘easy-going’ wine style fits in to our repertoire perfectly, delivering vibrant flavours that create great conversation and satisfy many palates.

The wine is light in style, packed with juicy cherry and raspberry fruit flavours, refreshing natural crunchy acidity and soft silky 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.

Variety:

Sangiovese

Vineyards:

Milburn Graham & Kathy Milburn, Clare

Alcohol: 14.0%

Winemaking:

Twenty five year old Sangiovese vines provide the fruit for this wine, which was fermented for a week on skins under a controlled extractive regime to minimise the uptake of harsh tannins and maximise the fruit expression.

The must was then gently pressed off skins, resulting in an elegant, fresh wine with soft and silky natural tannins and enhanced fruit characters. It is a wine best enjoyed anytime up to five years of age and will complement many cuisines.

