

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

Money Magazine

MR. MICK TEMPRANILLO 2022

Mirroring the central areas of Spain, which Tempranillo calls home, the warm summer days and cool nights of the Clare Valley is the ideal climate to make this variety shine. This is one of our most popular wines in our restaurant and amongst our customers as it matches with just about any food. Our aim is to make wines for everyone to enjoy and this is yet another one that fits perfectly in the Mr. Mick range.

This wine has a distinctive varietal character of juicy fresh cherries and red plums, underlaid by a subtle toasty French oak perfume and roasted coffee beans with smooth tannins, a hint of savoury spice and a long lingering finish. The *Paso Doble* in our repertoire, *olé!*

Variety:

Tempranillo

Vineyards:

Rogers Tim Adams and Pam Goldsack, White Hut
Sheoak West Tim Adams and Pam Goldsack, Watervale

Alcohol: 13.5%

Winemaking:

The Tempranillo grapes from our Rogers and Sheoaks West vineyards were fermented for a week with its skins with a careful extraction regime of tannins and colour to deliver a juicier and lighter style of the variety. Following fermentation, the wine was gently pressed off skins and matured using French oak before blending and bottling in July 2023.

It is suitable for drinking anytime from the present to ten years of age and is extremely versatile, so will complement many cuisines.



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