

“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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AND KITCHEN

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MR. MICK TEMPRANILLO 2021

Mirroring the central areas of Spain, which Tempranillo calls home, the warm summer growing conditions of the Clare Valley is the ideal climate to make this variety shine. This is one of our most popular wines in our restaurant 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 distinctive varietal character of fresh cherries and strawberries, integrated subtle toasty French oak perfume and roasted coffee beans with smooth tannins, a hint of savoury spice and a long lingering finish.

Variety:

Tempranillo

Vineyards:

Rogers Tim Adams and Pam Goldsack, White Hut

Blenheim Alistair Sandow, Leasingham

Sheoak West Tim Adams and Pam Goldsack, Watervale

Alcohol: 13.5%

Winemaking:

Yields for the 2021 vintage were lower than average, forming a concentration of powerful fruit flavours throughout the Valley.

Premium Tempranillo fruit from selected vineyards fermented for a week with its skins, was then gently pressed, with the pressings separated to ensure a smooth silky palate. The wine was then matured for 12 months using French oak before fining, filtering and bottling. It is suitable for drinking anytime from the present to ten years of age and is extremely versatile, so will complement many cuisines.

