

MITCHELL

— CLARE VALLEY —



McNICOL

MITCHELL McNICOL RIESLING 2014

Estate Bottled October 2015

Release Date November 2023

The McNicol Riesling is a very special wine, only released after years of bottle aging. Fermented in a 3000lt French oak fudre, from dry grown, low yielding vines in the western hills of the Clare Valley. Only 300 dozen of the final wine produced

TASTING NOTES

This Riesling has deepened in colour and has a beautiful green gold glow. The palate has developed enormous depth and complexity. The length and balance of the wine speaks to the quality of fruit and winemaking.

VINEYARD

The Single vineyard that supplies the grapes for the acclaimed McNicol Riesling may be the prettiest in all of the Clare Valley. It lies on the side of a steep hill rich in quartzite, with views of Sevenhill. Situated 100m above our Watervale vineyard sites, the single vineyard has never been irrigated. The soil is grey sandy loam over silt stone, and neither herbicides nor pesticides are used in the growing of these exceptional grapes.

GROWING CONDITIONS

2014 was a terrific growing season. Our old dry-grown vines grew a wonderfully balanced crop with small berries but great flavour development. The ripening conditions were warm but the cool summer nights enhanced flavour development and acid retention.

WINEMAKING

The fruit for this wine was hand picked on 12th March from a single vineyard on our Sevenhill vineyard. The McNicol Riesling experiences a long cool and gentle wild yeast fermentation for 12 months in a 3000 litre French oak foudre. Then spends 24th months on lees before being estate bottled.

WINE ANALYSIS

ALC/VOL:	11.5%	ACIDITY:	7.0g/L
PH (UNITS):	3.28g/L	RESIDUAL SUGAR:	14.5g/L

WINEMAKER: SIMON PRINGLE