MITCHELL CLARE VALLEY—





KINSFOLK

Mitchell Kinsfolk Shiraz 2022

This Shiraz is vivid garnet crimson in the glass. Bursting with the bold aromas of blackberry, orange zest and red cherry, layered with hints of cedar, cassis, dried thyme, and spice.

On the palate, this Shiraz explodes with juicy blackberry - vibrant, fresh and alive. Cherry and a flash of rhubarb, while the sleek and gripping tannins carve a dynamic, powerful structure. Lively acidity supercharges the freshness, leading to a tight, firm exhilarating finish that lets fruit take center stage.

Grown in the cooler subregion of the Skilly Hills this quintessential Mitchell Shiraz captures brightness and elegance. Enjoy now but will also reward patient cellaring for cellar for 5 to 10 years

Growing Conditions

A dry, cool autumn was followed by above-average winter and spring rainfall. High soil moisture and mild summer temperatures delayed budburst and veraison, creating ideal ripening conditions. All varieties showed excellent flavor and acid balance—an outstanding vintage overall.

Winemaking

Hand picked and fermented in an open slate fermenter, with 25% whole bunch for maximum character. The fruit undergoes a gentle natural fermentation before spending 2 years in a single 4 year old 3000lt French oak foudre.

Wine Analysis

Varity: Shiraz 100%

Picking Date: March 18th 2022 Estate Bottled: October 8th 2025

Alc / Vol: 14.5% Acidity: 6.8 g/l pH (units): 3.25 Sugar: 0.074 g/l