

MINISTRY OF CLOUDS

2015 KINTSUGI

Sum of the parts...

Kintsugi is the ancient Japanese art of “golden joinery”, the creation of enduring beauty from broken fragments of ancient pottery as they are pieced together with lacquer laced with gold.

It befits our desire to meticulously blend only our very best parcels of old vine fruit from a single year. In direct contrast with the Australian obsession to label single varietal wines, Kintsugi is simply the best Southern Rhone inspired wine we can make in a year, no matter its components.

The whole, we hope, is greater than the sum of its parts.

BERNICE ONG +61 (0)417 087 023
BERNICE@MINISTRYOFCLOUDS.COM.AU

JULIAN FORWOOD +61 (0)417 864 615
JULIAN@MINISTRYOFCLOUDS.COM.AU

INSTAGRAM: @MINISTRYOFCLOUDSWINES
FACEBOOK: @MINISTRYOFCLOUDSWINES



Creation

This vintage is lead by a parcel of 97 year old bush vine Grenache planted high in the cool climes of Clarendon, blended with a multi-clonal pick of Blewitt Springs Mataro, a parcel of our best Patriiti Shiraz, and a small amount of Cinsault. All picked by hand, the Grenache, Mataro, and Shiraz, were all fermented in open vessels with a small inclusion of whole bunch, the Cinsault was 100% whole berry ferment. Ferments were worked very gently, largely by plunging only, but left on skins for longer than any of our other parcels. Basket pressed to 100% old French oak, matured separately for 10 months before assembly as a final blend and allowed another 6 months maturation to knit together before bottling.

Composition

An elegant, floral wine, showing the aromatic red fruit lift, and depth of spice from old vine Grenache and the Cinsault, buried underneath is the intense blue fruits and violets of dry grown Mataro and Shiraz. Layered and long this wine exhibits a tightly wound core of dense red berried crunchy fruit, framed by persistent sandy tannins, and bright acidity.

Consumption

Ideal serving temperature is 16 °C, please take the time to splash in a decanter for as long as you can – we love our blended wines with paprika spiced chicken, roasted hot and fast, or grilled, with Moroccan Couscous flavoured with chorizo, kale, pistachio, and preserved lemon. Cool cellaring for 5 to 10 years will be rewarded.

VARIETIES: GRENACHE, MATARO,
SHIRAZ, AND CINSAULT

ALCOHOL: 14.2%

BOTTLED: JUNE 2016