

MINISTRY OF CLOUDS

—
2015 MATARO

—
McLAREN VALE

Q: Mataro, Mourvedre, or Monastrell?

A: It doesn't matter, just think beast!

Ever the blender, Mataro rarely gets to shine individually in Australia, but here is its chance... The worst vegetarian wine in the world, Mataro famous for its robust intricate tannins begs to be consumed alongside a slab of beast - fatty, barbecued, flame grilled meat... Unleash your inner carnivore!

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Creation

Sourced largely from a sloping Blewit Springs vineyard, planted into deep wind-blown sand to highlight aromatics and fine-grained structure. Dry grown, producing thick skinned and small berried grapes, we hand picked all fruit to ensure delicacy, then lightly de-stemmed to retain whole berries, and cold soaked before fermentation to capture aromatics. Fermentation was in open vessels with daily pump overs, before basket pressing to old French oak barriques for 13 months maturation.

Composition

Shy and brooding, this is a bright but deep expression of Mataro. A complex nose of clove, cardamom, fennel seeds, Provencal herbs, and the whole butcher's shop... On the palate, a compact core of blue fruits subtly supported by creamy oak, and carried by a ferruginous driving tannin structure, which carries the fruit through the mouth.

Consumption

Ideal serving temperature is 16 °C, please take the time to splash in a decanter for as long as you dare – and serve with your family BBQ – spicy Chinese chicken wings with turmeric and garlic, Italian pork and fennel sausages, or black cardamom spiced skirt steak flashed over open coals. Cool cellaring between 5 years to 15 years will be rewarded.

VARIETY: 100% MATARO

ALCOHOL: 14.0%

BOTTLED: JULY 2016