

# MINISTRY OF CLOUDS

—  
2016 SHIRAZ

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McLAREN VALE

Sand & Stones may break my bones,  
but geology will never hurt me...  
Born of one of the most ancient and  
geologically diverse wine regions in the world,  
McLaren Vale, this wine is made from Australia's  
most ubiquitous grape – Shiraz. With the aim  
that this Shiraz reflects our view of the region,  
we combine a famed 74 year old dry grown  
Blewitt Springs deep sandy vineyard, and a  
younger more structured and fragrant parcel  
from the shallow old rocks of our own Seaview  
site in the hope of a more modern, slender and  
youthful expression.

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

We hand picked each parcel to preserve freshness and vibrancy, keeping 10% as whole bunches, and gently de-stemming the balance in an old burgundy de-stemmer to retain whole berries, allowing it to cold soak for 2 days to capture aromatics. Fermentation commenced naturally, hand plunged and tasted twice daily to assess flavour and colour extraction. After a gentle basket press, the wine was matured in a mixture of old barriques, hogsheads, and a large old oak tank for 12 months.

## Composition

Cool blue and red fruit lift with layers of spice to entice, supported by a gentle old-oak creaminess, which progresses to the palate exhibiting bright, nervy, and fleshy persistence filed down nicely by fine and savoury tannins.

## Consumption

Ideal serving temperature is 16 °C... God forbid a Shiraz that won't dominate all food placed before it. Try with spicy Catalan Fish Stew with grilled rye and aioli. Cool cellaring between to 5 years to 8 years will be rewarded.

VARIETIES: 100% SHIRAZ

ALCOHOL: 13.9%

BOTTLED: MARCH 2017