

# MINISTRY OF CLOUDS

## 2016 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.

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### Creation

The heart of this wine is a co-ferment from a singular Blewitt Springs vineyard, a true field blend led largely by Grenache, then Mataro, and a tiny splash of Shiraz, all picked on the 3rd of March 2016. With 50% whole bunch retained and the balance de-stemmed whole berries, all fruit was submerged under header-boards for just under 3 weeks, and hence never plunged or pumped over. Fermented wild. Blended with a parcel of bush vine Grenache from a 98 year old site in Clarendon for a little extra fragrance and lift. The final blend was then matured for 18 months on fine lees in a mixture of inert tanks and old oak and was bottled for another 12 months maturation before release.

### Composition

An elegant, but deeply fruited wine, showing aromatic floral red fruit lift, and spice from old vine Grenache, built upon 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.

**VARIETIES: GRENACHE, MATARO,  
SHIRAZ, AND MAYBE SOME CARIGNAN**

**ALCOHOL: 14.5%**

**BOTTLED: DECEMBER 2017**