

MINISTRY OF CLOUDS

—
2019 GRENACHE

—
McLAREN VALE

Grenache delivers what Pinot promises...

A celebration of the dogged stubbornness of two McLaren Vale families, who persisted with their plots of Grenache, when other implored them to turn their land to other pursuits. From very old bush vines each vineyard eighty years plus, we make a contemporary Grenache with fragrance, succulence and fine boned structure (a little like our favourite Pinots!!). Viva la Grenache!

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

Hand harvested from a pair of vineyards, one 83 and the other 100 years of age situated in the higher climes of Blewitt Springs and Clarendon. Planted into deep Aeolian sand these sites express a spicy, more modestly built, and slender expression of McLaren Vale Grenache. We carefully de-stemmed 90% of the fruit to retain whole berries, including the balance as whole bunches. Ferments were started wild in traditional open fermenters, with hand plunging twice daily to wet the caps, but not so vigorous as to macerate the stalks. After 17 days on skins, we basket pressed each parcel to a mixture of old oak puncheons and inert tanks. Maturation was undertaken on fine lees to build mid palate texture and for the reductive benefit to avoid Grenache's predisposition to oxidation. 12 months only in large old oak to allow the blend to come together and bottled young before any meaningful oak influence can be seen.

Composition

Entwined within a complex deep core of red and purple fruit aromas, violets, earth and herb tinged; the palate is pure with old-vine flesh, calming depth and purity, but kept necessarily fresh by grainy tannins and a bright line of natural acid.

Consumption

Ideal serving temperature is 16 °C, we suggest you try with your local version of the food of the many homes Grenache – the various cures of black pig from Spain, the toasted wild yeast bread and smashed tomato of the Priorat, and the smoked veal sausages of the Rhone Valley. Cool cellaring between 5 years to 8 years will be rewarded.

VARIETY: 100% GRENACHE

ALCOHOL: 14.2%

BOTTLED: MARCH 2020