MINISTRY OF CLOUDS

—

2018 SHIRAZ

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BLEWITT SPRINGS
SINGLE VINEYARD

Welcome to Country...
From the First Australians through to our most recent migrants, our lives are enriched by their cultural capital. In Blewitt Springs it was the Italian families who arrived post war to plant the blocks that the English had missed that has forever changed the face of McLaren Vale.

Conceived, planted and nurtured from 1941 onwards on an elevated southwest facing site, this famed Blewitt Springs Shiraz vineyard is celebrated in this single site wine. We thank these families for the opportunity to revel in their fantastic fruit.

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Creation
Take a single dry grown Blewitt Springs vineyard planted in 1941 with roots deep in the Maslin Sand laid over Ironstone. This fruit was hand harvested, gently de-stemmed for a whole berry ferment, cold soaked for 2 days, before the ferment kicking off in a traditional open vat.   It was then hand plunged daily to ensure appropriate colour and flavour extraction, and then gently basket pressed to a mixture of one and two year old French oak puncheons for 18 months maturation.

Composition
A red fruited, but dense, generous and fragrant expression of Blewitt Springs Shiraz. Gently complex, with cherries, raspberries and cranberries, layers of nutmeg, violets, and a supporting foundation of spicy French oak. On the palate, it exhibits a finely wrought core of fruit, framed by persistent sandy tannins, and kept taut by a line of natural acidity.

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 favourite Sunday Roast. Ours is a standing beef rib roast with duck fat potatoes and spring beans. Cool cellaring between 5 years to 15 years will be rewarded.

VARIETY: 100% SHIRAZ
ALCOHOL: 14.5%
BOTTLED: AUGUST 2019