

MINISTRY OF CLOUDS

—
2018 GRENACHE CARIGNAN

—
McLAREN VALE

We have long believed that blended wines are good for the soul, as they remind us largely of our travels, and good for the belly, as they tend to be so versatile with food! Hence here we have a homage to the Spanish wines of Priorat, merging very old bush vine Grenache and spicy dry grown Carignan.

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Creation

With bush vine Grenache planted in the 1930's into a lens of white sand atop the ancient Onkaparinga Rocks, this is one of the highest altitude plantings of Grenache, which we blended with 14% Carignan from a hundred plus year old vineyard. With both parcels hand harvested, fermented in traditional open vats, and gently basket pressed, we are looking to make a complex wine through simple methods. We retain whole-berries to slow the ferment and to give delicate lift, and work those ferments very gently to preserve freshness, but allow long maceration to build necessary tannins and complexity. Matured in old french oak puncheons to provide maturation but not oak flavour.

Composition

Deeply coloured Grenache fruit provides alluring lift of sour cherry and strawberry, with a lick of dried herbs and amaro bitters from the Carignan. Fruit driven but with earth and complexity buried within, the palate is long and intense, with a depth of old vine fruit intensity and filed nicely back by a line of sandy tannin.

Consumption

Serve it coolish but not cold to preserve aromatics, this wine is perfect for warm sunny days cooking fish or meat over charcoal, with big generous salads and slab of manchego on the table... Eat with your hands, and do the dishes tomorrow!

VARIETIES: 86% GRENACHE, 14% CARIGNAN
ALCOHOL: 13.9%
BOTTLED: APRIL 2019