

MINISTRY OF CLOUDS

—
2019 GRENACHE CARIGNAN

—
McLAREN VALE

We have long believed that blended wines are nourishing to the soul. Especially now as they remind us of our pre-Covid travels, as good for the mind as they are for the belly and always versatile with food. 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

Based upon 80 plus year old bush vine Grenache planted into a northerly block atop of the Onkaparinga Gorge which we blended with Carignan off our own adjacent estate. 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 retained 90% whole-berries to slow the ferment and to give delicate lift, with the balance as whole-bunch for sappy structure. We worked those ferments very gently to preserve freshness, but allowed long maceration to build necessary tannins and complexity. Matured in a mixture of inert tanks and old french oak puncheons to provide maturation but not oak flavour.

Composition

Fragrant Grenache fruit provides alluring sour cherry and spicy raspberry lift, with a serious lick of dried herbs and amaro bitters from the Carignan. A balance between red scented perfume with a core of wildness, earth, and complexity buried within. The palate is long and lithe, with a depth of 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: 69% GRENACHE, 31% CARIGNAN
ALCOHOL: 13.8%
BOTTLED: AUGUST 2020

