

MINISTRY OF CLOUDS

—
2020 TEMPRANILLO GRENACHE

—
McLAREN VALE

Versatility & Grace...

How do you capture the timelessness of San Sebastian's pinchos bars and their delectable morsels of deliciousness? Our desire to create a wine that embodied this experience but equally at home gracing our tables of our homeland is the catalyst behind our Tempranillo Grenache. Designed to befit the myriad of cultural and social influences we embrace in Modern Australia, enjoy with family and friends and experiment with flavours from far-flung places.

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Creation

Based upon four vineyards of Tempranillo, from cool sites in Blewitt Springs and McLaren Foothills and our own estate vineyard atop the Onkaparinga Ridge. We retained 15% whole-bunch, including a portion which we carbonic macerated, and then de-stemmed the balance to retain whole berries for traditional open ferment. With a desire to preserve freshness and vibrancy and to build a wider aromatic profile on the Tempranillo, it was left to the Grenache component to provide mid palate intensity. Old vine Grenache from a range of blocks up to a 100 years of age were destemmed and fermented in large open vats, with daily pump overs. After basket pressing the wine was matured in a mixture of stainless steel, old French oak puncheons, and a large 5000 litre old oak foudre for 10 months maturation before bottling...

Composition

This wine combines bright notes of pomegranate, sarsaparilla, violets and nutmeg typical of dry grown Tempranillo, with the perfume and succulence of old vine Grenache. This medium bodied wine is pretty, but deeply flavoured, and deliberately moreish. A lithe and juicy wine, it errs on the blood orange, cherry, red berry spectrum on the palate supported by savoury tannins built around a nervy structure.

Consumption

Ideal serving temperature is 16 °C... Enjoy over a shared grazing meal, this food friendly versatile wine works a treat with a good selection of flavours from a platter of cured meats to, chorizo prawns to pizzas, pastas, quail and duck dishes. Cool cellaring between 5 years to 8 years will be rewarded.

VARIETIES: 84% TEMPRANILLO, 16% GRENACHE
ALCOHOL: 14.4%
BOTTLED: FEBRUARY 2021