

MINISTRY OF CLOUDS

—
2021 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 very old bush vine vineyards, one 84 and the other 101 years of age situated in the highest climes of Blewitt Springs and Clarendon. We love both expressions of Grenache - the spicy, fine, pinot-esque expression that hails from the rocky loams and altitude of Clarendon, and the ever so slightly darker, more structured characteristics we see from the deep white sands of Blewitt Springs. We carefully de-stemmed to retain largely whole berries, and fermented wild in traditional open fermenters, with hand plunging twice daily to wet the caps, but not so vigorous as to macerate the skins. After primary fermentation was a complete, we choose to close the ferments under gas cover, and extend the time on skins for many more weeks to further build a moreish mineral tannin line.. We then basket pressed each parcel to a mixture of old oak puncheons and inert tanks. As always maturation was undertaken on fine lees to build mid palate texture and for the reductive benefit to counter Grenache's predisposition to oxidation. 10 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

Showing old vine intensity without heaviness, fragrant cranberry and wild cherry fruit lift, violets, earth, and garrigue herbs: the palate is pure with calming depth and intensity, 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: 14.3%

BOTTLED: DECEMBER 2021