

MINISTRY OF CLOUDS

—
2022 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

This wine is based upon three vineyards of Tempranillo, from cool sites in Blewitt Springs, the McLaren Foothills and our own estate vineyard atop the Onkaparinga Ridge... blended with old vine Grenache from a range of blocks up to a 101 years of age. Made up of 18 separate ferments picked over a full month to provide layered complexity and retain acid, and ranging from 0% whole bunch up to 40%.

Each of the open ferments were from indigenous yeasts and worked very gently to preserve delicacy, and time on skins was extended in 2022 up to 6 weeks to further build tannin line. After basket pressing the wine was matured in a mixture of concrete eggs, old French oak puncheons, and foudres for 6 months maturation before bottling...

Composition

This wine combines lifted notes of pomegranate, sarsaparilla, violets and nutmeg typical of McLaren Vale Tempranillo, with the red berried 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 a long line of ferrous tannin.

Consumption

Ideal serving temperature is 16 degrees. The most versatile wine in our range.. Try it with meats, game, poultry and seafood alike... grilled, stewed or with a whack of spice... east and west, variety is best. Be adventurous and give it a test! Cool cellaring between 5 years to 8 years will be rewarded.

VARIETIES: 79% TEMPRANILLO, 21% GRENACHE
ALCOHOL: 14.3%
BOTTLED: NOVEMBER 2022