

MINISTRY OF CLOUDS

—
2021 SHIRAZ
—

ONKAPARINGA ROCKS
SINGLE VINEYARD

Welcome to Country...

From the First Australians through to our most recent migrants, our lives are enriched by their cultural capital. Our estate vineyard - The Chase - sits atop the Onkaparinga Gorge looking out over some of the oldest farms of McLaren Vale...

With the Seaview winery conceived in the 1850's, and Kays Amery still in the founding family's hands since 1890. They were drawn to the elevated sites, the cooling afternoon breezes, and the promise and potential for structured, long lived, quintessential McLaren Vale red wines. We thank all the founding families for the opportunity to continue in their legacy.

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

Planted into a steep southerly facing slope, The Chase Vineyard is characterised by a very thin veneer of grey loam, supported by a deep bedrock of sandstone, slaty siltstone and ancient rocks. Dating back to 650 million years of age this geology is some of the oldest planted to wine grapes anywhere in the world, both limiting yield, and lending a unique character to this wine. From the earliest of three picks undertaken, we retained a modest amount of whole-bunch with the balance as wholeberries. Fermenting wild in traditional open vats, we hand plunged gently each day and tasted regularly to assess colour and extraction with some parcels remaining on skins for 6 weeks, before basket pressing to a mixture of old and new French oak puncheons for 11 months maturation.

Composition

A lifted but deep expression of McLaren Vale shiraz, tending towards blue and black fruits, Garrigue herbs, picked necessarily early to retain freshness, and layered in shyly supporting French Oak. Powerful on the palate, this wine is an interplay between the waves of intense crunchy plumlike fruit, and the tensile strength of the mineral and tannin laden structure beneath.

Consumption

Ideal serving temperature is 16 °C, please take the time to splash in a decanter for as long as you dare – and serve with a slow cooked middle eastern lamb shoulder over a bed of cous cous and watch the wine slowly unfold... Cool cellaring between 5 years to 15 years will be rewarded.

VARIETY: 100% SHIRAZ

ALCOHOL: 14.5%

BOTTLED: JANUARY 2022