

# MINISTRY <sup>OF</sup> CLOUDS

—  
2023 MENCÍA

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McLAREN VALE

## The Next Big Thing?...

With warm dry summers, and cool wet winters, the Mediterranean climate of McLaren Vale is a very happy home for the Iberian varieties native to Spain and Portugal. Mencía (“Men-thee-ah”) hails from in and around Galicia in North West Spain, in particular Bierzo, Valdeorras, and Riberia Sacra where low yielding schisty hillsides are producing deeply coloured, medium bodied, but deliciously aromatic wines..

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## Creation

Planted into the ancient rocks of our vineyard - The Chase - high on the northern boundary of McLaren Vale, Mencía revels in our thin and mean soils limiting yield and ripening early to retain bright acid. We deliberately crop thinned to reduce yield further, and hand-picked over two separate days to retain delicacy. The final blend contains 29% whole-bunch with the balance lightly de-stemmed to whole-berries, and cold soaked for 3 days to capture aromatics. Made up of four very separate treatments including a Cab-Mac parcel, whole bunch ranging from 0 to 100%, and time on skins ranging from 2-3 weeks we are hoping to build gentle complexity before basket pressing to old French oak vessels for maturation.

## Composition

Deeply purple in colour, this wine has the lifted floral aromatics of Mencía showing sour cherry, pomegranate, liquorice and crushed rocks. On the nervy and lithe palate, the layered succulent fruit characters that Mencía is known for come to the fore, showing mid-weight blackcurrant and raspberry fruit, built upon a bedrock of energetic mineral laced tannin.

## Consumption

Medium bodied but intense, this wine has the moreish-ness we look for in restaurant wines. Serve it cool, splash it in a decanter to allow it to open up, and drink with rustic paprika and garlic marinated wood fired lamb chops... balance with a side of perky leaf and leafy salad from Ngeringa's bio-dynamic garden.

VARIETIES: 100% MENCÍA

ALCOHOL: 14.5%

BOTTLED: DECEMBER 2023