

MINISTRY OF CLOUDS

2022 KINTSUGI

Sum of the parts...

Kintsugi is the ancient Japanese art of “golden joinery”, the creation of enduring beauty from broken fragments of ancient pottery as they are pieced together with lacquer laced with gold.

It befits our desire to meticulously blend only our very best parcels of old vine fruit from a single year. In direct contrast with the Australian obsession to label single varietal wines, Kintsugi is simply the best Southern Rhone inspired wine we can make in a year, no matter its components.

The whole, we hope, is greater than the sum of its parts.

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Creation

A homage to our early days in the wine industry beguiled by the complex layered wines of the Southern Rhone, this wine is a blend of only the very best parcels in any given vintage. Kintsugi is an assemblage of our most favourite ferments, selected for their purity, distinctive tannin line, and their potential for savoury longevity. In 2022 the heart of the wine is 96% Grenache from three separate bush vine blocks, made up of two neighbouring Blewitt Springs vineyards (67%) planted in 1939 and 1952 respectively, and the balance from the oldest plantings of the Smart vineyard (29%) in Clarendon planted in 1922.

The wine exhibits the lift and fragrance of the very cool steep south facing Smart site with its characteristic grey loam over ancient rocks, coupled with the core of layered intensity from the sandy ironstone Blewitt Springs vineyards, kept necessarily fresh by the staunch minerality of our own Onkaparinga Rocks (4%) vineyard which gives structure and line..

Picked over two weeks on four separate dates towards the end of March to build complexity, it was fermented in traditional open fermenters, with wild yeast, hand plunged, with days on skins between 3-4 weeks for each individual parcel. The final blend was 46% whole-bunch, before a gentle press for maturation on gross lees without racking in old French oak puncheons.

Composition

A brightly hued wine, showing aromatic floral red fruit lift, cherry and raspberry, cardamom and five spice from old vine Grenache, with a hint of blue fruited intensity from our mineral laden Shiraz. Powerful and long on the palate, this wine is driven by the tightly wound core of dense red berried crunchy fruit, framed by persistent sandy tannins, and supporting acidity.

Consumption

Ideal serving temperature is 16 °C, please take the time to splash in a decanter for as long as you can – we love our blended wines with paprika spiced chicken, roasted hot and fast, or grilled, with Moroccan Couscous flavoured with chorizo, kale, pistachio, and preserved lemon.

VARIETIES: 96% GRENACHE, 4% SHIRAZ

ALCOHOL: 14.8%

BOTTLED: DECEMBER 2022