

MINISTRY ^{OF} CLOUDS

—
2024 GRENACHE

—
McLAREN VALE

Grenache delivers what Pinot promises...

A celebration of the dogged stubbornness of pioneering McLaren Vale families, who persisted with their plots of Grenache, when others 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!

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Creation

Hand harvested from a suite of five very old bush vine vineyards, picked over 6 separate dates and separated by 3 weeks to provide layered complexity and varying degrees of ripeness. The four neighbouring Blewitt Springs vineyards, planted in 1930, 1939, 1940, and 1952 respectively contributed 49% of the blend, with the balance coming from the oldest portion of the Smart vineyard in Clarendon planted in 1922.

We love the combination of these two expressions of McLaren Vale 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. Separated into 9 separate wild ferments, hand plunged and pumped over they varied in whole-bunch inclusion from a couple of de-stemmed whole berry ferments up to 100% (37% in final blend), and time on skins from 1 to 6 weeks, all building necessary tannin and structure. We then pressed each parcel to a mixture of old oak puncheons and concrete eggs. 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. With 7 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%

BOTTLED: DECEMBER 2024