

MINISTRY OF CLOUDS

—
2024 SHIRAZ

—
McLAREN VALE

Sand & Stones may break my bones,
but geology will never hurt me...
Born of one of the most ancient and
geologically diverse wine regions in the world,
McLaren Vale, this wine is made from Australia's
most ubiquitous grape – Shiraz. With the aim
that this Shiraz reflects our view of the region,
we combine fruit from a Blewitt Springs deep
sandy vineyard, and a younger more structured
and fragrant parcel from the shallow old
bedrock of our own Onkaparinga Rocks
vineyard in the hope of a more modern, slender
and youthful expression.

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Creation

We combined two separate picks from our own Onkaparinga Rocks vineyard, and three separate picks from a trio of sandy dry grown Blewitt Springs sites which were spread over more than a month. Whole-bunch inclusion ranged from 0% up to 60%, with approximately 18% whole bunches retained in the total blend, the rest gently de-stemmed to preserve whole berries for purity. Of the 18 separate ferments all were fermented wild, and either hand plunged or pumped over twice daily. Maceration on skins ranged from 8 days up to more than 30 days to build both complexity and retain freshness. After pressing, the wine was matured for 7 months in a combination of French oak hogsheads, puncheons, demi muids, and foudres.

Composition

An exercise in slender power, bringing early picked McLaren Vale Shiraz characters exhibited by cool blue and red fruit with layers of coal dust and earth to entice, supported by a gentle oak creaminess, which progresses to the palate exhibiting a deep fruit weight kept bright, nervy, and fleshy and filed down nicely by a fine and mineral tannin line.

Consumption

Ideal serving temperature is 16 °C... God forbid a Shiraz that won't dominate all food placed before it. Try with spicy Catalan Fish Stew with grilled rye and aioli. Cool cellaring between 5 years to 8 years will be rewarded.

VARIETIES: 100% SHIRAZ

ALCOHOL: 14.0%

BOTTLED: DECEMBER 2024

