

MINISTRY OF CLOUDS

—
2022 SHIRAZ

—
BLEWITT SPRINGS
SINGLE VINEYARD

Welcome to Country...

From the First Australians through to our most recent migrants, our lives are enriched by their cultural capital. In Blewitt Springs it was the Italian families who arrived post war to plant the blocks that the English had missed that has forever changed the face of McLaren Vale.

Conceived, planted and nurtured from 1960 onwards on an elevated east facing site, this famed Blewitt Springs Shiraz vineyard is celebrated in this single site wine. We thank the Patriiti family for the opportunity to revel in their fantastic fruit.

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Creation

First produced in 2012, this single vineyard wine celebrates a dry grown Blewitt Springs vineyard planted in 1960. Planted facing east to capture the cool morning sun with roots deep in the Maslin Sand over Ironstone, this fruit was hand harvested, 25% of whole bunch retained, and the balance gently de-stemmed to whole-berries, before the ferment kicked off wild in a traditional open 2 tonne vat. Benefiting from the long slow cool ripening season, the prodigious balance, and memorable intensity inherent in vintage 2022, we continued to very gently hand plunge daily but extended the time on skins out to an amazing 5 weeks to build the necessary structure to balance the weight of fruit. We then gently basket pressed to a combination of a new Stockinger demi muid, and older French oak puncheons for 10 months maturation.

Composition

A darkly hewn blue fruited, dense but aromatic, and generously fragrant expression of Blewitt Springs Shiraz. Gently complex coming to the fore, showing bright cherry fruit, raspberries and cranberries, layers of nutmeg, violets, and a supporting foundation of spicy French oak. On the palate, it exhibits a finely wrought core of intense fruit, framed by persistent sandy tannins, and kept taut by a line of natural acidity.

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 your favourite Sunday Roast. Ours is a standing beef rib roast with duck fat potatoes and spring beans. Cool cellaring between 5 years to 15 years will be rewarded.

VARIETY: 100% SHIRAZ

ALCOHOL: 14.4%

BOTTLED: DECEMBER 2022