

MINISTRY OF CLOUDS

—
2017 SHIRAZ

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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 a famed dry grown Blewitt Springs
deep sandy vineyard, and a younger more
structured and fragrant parcel from the shallow
old rocks of our own Seaview site in the hope of
a more modern, slender and youthful
expression.

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Creation

We hand picked each parcel to preserve freshness and vibrancy, keeping 5% as whole bunches, and gently destemming the balance to retain whole berries, we allowed it to cold soak for 2-3 days to capture aromatics. Fermentation commenced naturally, it was hand plunged or pumped over and tasted twice daily to assess flavour and colour extraction. After a gentle basket press, the wine was matured in a 5000 litre old Freinch oak foudre, and a selection of 500l puncheons. Bottled without fining or filtration.

Composition

Layers of cool blue and red fruit lift with layers of allspice and cardamom to entice, supported by a gentle creaminess, which progresses to the palate exhibiting a deep fruit weight kept bright, nervy, and fleshy and filed down nicely by fine and savoury 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: 13.8%

BOTTLED: JULY 2018