

MINISTRY OF CLOUDS

—
2022 GRENACHE CARIGNAN

—
McLAREN VALE

We have long believed that blended wines are nourishing to the soul. Especially now as they remind us of our pre-Covid travels, as good for the mind as they are for the belly and always versatile with food. Here we have a homage to the Spanish wines of Priorat, merging very old bush vine Grenache and spicy dry grown Carignan.

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Creation

The heart of this wine is a 1940's planted bush vine Grenache block planted into a northerly slope atop the Onkaparinga Gorge, which we blend with Carignan off our own adjacent estate. Both parcels were hand harvested, fermented in traditional open vats, and gently basket pressed. An assemblage of 6 separate open ferments ranging from 2 – 6 weeks on skins, all fermented wild, and worked very gently with daily hand plunging to preserve freshness, but allowed the relatively long maceration necessary to build tannin line and mineral complexity. After basket pressing the parcels were matured in old french oak puncheons upon their gross lees for about 6 months to provide maturation but not oak flavour.

Composition

Fragrant but dark tinged Grenache fruit provides raspberry, crunchy sour cherry and sarsaparilla lift, with a serious lick of spicy depth and amaro bitters from the Carignan. A balance between the red scented perfume and a strong core of depth and width, earthy, and layered complexity buried within. The palate is long and lithe, with a depth of fruit intensity, filed nicely back by a line of sandy tannin.

Consumption

Serve it coolish but not cold to preserve aromatics, this wine is perfect for warm sunny days cooking fish or meat over charcoal, with big generous salads and slab of manchego on the table... Eat with your hands, and do the dishes tomorrow!

VARIETIES: 70% GRENACHE, 30% CARIGNAN
ALCOHOL: 14.4%
BOTTLED: DECEMBER 2022

