

MINISTRY OF CLOUDS

2020 KINTSUGI

Sum of the parts...

Kintsugi is the ancient Japanese art of “golden joinery”, the creation of enduring beauty from broken fragments of ancient pottery as they are pieced together with lacquer laced with gold.

It befits our desire to meticulously blend only our very best parcels of old vine fruit from a single year. In direct contrast with the Australian obsession to label single varietal wines, Kintsugi is simply the best Southern Rhone inspired wine we can make in a year, no matter its components.

The whole, we hope, is greater than the sum of its parts.

BERNICE ONG +61 (0)417 087 023
BERNICE@MINISTRYOFCLOUDS.COM.AU

JULIAN FORWOOD +61 (0)417 864 615
JULIAN@MINISTRYOFCLOUDS.COM.AU

INSTAGRAM: @MINISTRYOFCLOUDSWINES
FACEBOOK: @MINISTRYOFCLOUDSWINES



Creation

Aiming to make a reserve Rhone blend from the very best parcels in any given year, Kintsugi is an assemblage of only our most favourite ferments, selected for their purity, distinctive tannin line, and their potential for savoury longevity. In 2020 the heart of the wine is 62% Grenache from three separate bush vine blocks from the austere rocks of Seaview, and the sands of both Blewitt Springs and McLaren Flat. All were dry grown and bush vine planted with ages up to 80 years, and provide a deeply fruited aromatic core, balanced by nearly equal proportions of whole bunch Shiraz and Mataro from Blewitt Springs, and Carignan planted in our home vineyard The Chase. Ideally this wine is less about brightness of fruit, and early drinkability, and more about the structured persistence and ageability we so rarely see from McLaren Vale Grenache blends these days. Matured in old puncheons on fine lees, and then a year in bottle before release. Bottled un-fined but filtered.

Composition

An elegant, but darkly hued wine, showing aromatic floral red fruit lift, cardamom, and five spice from old vine Grenache, built upon the intense blue fruits and violets of dry grown Mataro and Shiraz. Layered and long this wine exhibits a tightly wound core of dense red berried crunchy fruit, framed by persistent sandy tannins, and bright acidity.

Consumption

Ideal serving temperature is 16 °C, please take the time to splash in a decanter for as long as you can – we love our blended wines with paprika spiced chicken, roasted hot and fast, or grilled, with Moroccan Couscous flavoured with chorizo, kale, pistachio, and preserved lemon.

VARIETIES: 62% GRENACHE, 20% SHIRAZ, 10% MATARO AND BALANCE CARIGNAN

ALCOHOL: 14.5%

BOTTLED: FEBRUARY 2021