

MINISTRY OF CLOUDS

—
2023 TEMPRANILLO GRENACHE

—
McLAREN VALE

Versatility & Grace...

How do you capture the timelessness of San Sebastian's pinchos bars and their delectable morsels of deliciousness? Our desire to create a wine that embodied this experience but equally at home gracing our tables of our homeland is the catalyst behind our Tempranillo Grenache. Designed to befit the myriad of cultural and social influences we embrace in Modern Australia, enjoy with family and friends and experiment with flavours from far-flung places.

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Creation

This wine is based upon three vineyards of Tempranillo, from cool elevated sites in Blewitt Springs, the McLaren Foothills and our own estate vineyard atop the Onkaparinga Ridge... blended with old vine Grenache from a range of blocks up to 80 plus years of age. A blend of 15 separate small ferments picked over 5 weeks to provide layered complexity and retain acid, and ranging from 0% whole bunch up to 66%.

Each of the open ferments were from indigenous yeasts and worked very gently to preserve delicacy, and time on skins was extended in 2023 up to 6 weeks to further build tannin line. After pressing the wine was matured in a mixture of concrete eggs, old French oak puncheons, and foudres for 7 months maturation before bottling...

Composition

This wine combines fragrant notes of pomegranate, sarsaparilla, violets and freshly turned earth typical of McLaren Vale Tempranillo, with the red berried perfume and succulence of old vine Grenache. This medium bodied wine is pretty, but deeply flavoured, and deliberately moreish. A lithe and juicy wine, it errs on the blood orange, cherry, red berry spectrum on the palate supported by a long line of ferrous tannin.

Consumption

Ideal serving temperature is 16 degrees. The most versatile wine in our range.. Try it with meats, game, poultry and seafood alike... grilled, stewed or with a whack of spice... east and west, variety is best. Be adventurous and give it a test! Cool cellaring between 5 years to 8 years will be rewarded rewarded.

VARIETIES: 55% TEMPRANILLO, 45% GRENACHE
ALCOHOL: 13.9%
BOTTLED: DECEMBER 2023

