

MINISTRY OF CLOUDS

2021 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.

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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 2021 the heart of the wine is 55% Grenache from the oldest 1922 plantings of the Smart family's famed Clarendon vineyard. This dry grown bush vine vineyard provided a deeply fruited aromatic core, garrigue herbs, and fine but prominent tannin, and was blended with 35% Carignan planted in our home vineyard The Chase for succulence and spice, and 10% dry grown Mataro for power and bedrock. 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: 55% GRENACHE, 35% CARIGNAN, 10%

MATARO

ALCOHOL: 14.8%

BOTTLED: DECEMBER 2021