

MINISTRY ^{OF} CLOUDS

—
2024 GRENACHE CARIGNAN

—
McLAREN VALE

We have long believed that blended wines are nourishing to the soul. Free of the single varietal orthodoxy that sometimes constrains the wines of Australia, blended wines are as good for the mind as they are for the belly and so often 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

A blend of three old bush vine Grenache vineyards, two from Blewitt Springs, and the rocky San Remo site that is the neighbour of our own estate grown Carignan. We picked over two weeks between 15th and the 27th March and was broken up into 8 separate individual ferments. Whole-bunch inclusion ranged from 0% up to 50%, with approximately 32% whole bunches retained in the total blend, the rest gently destemmed to preserve whole berries for purity.

All the separate ferments were fermented wild, and either hand plunged or pumped over twice daily. Maceration on skins was largely 4-5 weeks to build aromatic depth, complexity and a savoury tannin line. After pressing, the wine was matured on gross lees for 7 months in a combination of French oak hogsheads, puncheons, demi muids, foudres, and a concrete egg.

Composition

Lifted fragrant but dark tinged Grenache fruit provides raspberry, crunchy ripe 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: 60% GRENACHE, 40% CARIGNAN

ALCOHOL: 14%

BOTTLED: DECEMBER 2024