

GRAFT
WINE COMPANY

MINISTRY OF CLOUDS SHIRAZ / MINISTRY OF CLOUDS / 2018 / MCLAREN VALE / AUSTRALIA

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PRODUCER

"McLaren Vale is our heartland" - Bernice Ong and Julian Forwood bought their 11 hectare vineyard positioned atop the Onkaparinga Gorge and although they were not trained winemakers, between them they have 35 years of experience in wine hospitality. They have developed a knack for tracking down the very best parcels of fruit they can lay their hands on. Bernice and Julian created Ministry of Clouds in 2012, and in such a short space of time their beautifully poised, elegant wines have won a legion of fans.



VITICULTURE + VINIFICATION

With the aim that this Shiraz reflects our view of the region, we combine a famed dry grown Blewitt Springs deep sandy vineyard, and a younger more structured and fragrant parcel from the shallow old rocks of our own Seaview site in the hope of a more modern, slender and youthful expression. We hand picked each parcel to preserve freshness and vibrancy, keeping 5% as whole bunches and gently de-stemming the balance to retain whole berries. We allowed it to cold soak for 2-3 days to capture aromatics. Fermentation commenced naturally (using natural yeasts), it was hand plunged or pumped over and tasted twice daily to assess flavour and colour extraction. After a gentle basket press, the wine was matured in a 5000 litre old Freinch oak foudre, and a selection of 500l puncheons. Bottled without fining or filtration. Fermentation commenced naturally, it was hand plunged or pumped over and tasted twice daily to assess flavour and colour extraction. Natural malolactic fermentation. The wine was matured in a 5000 litre old Freinch oak foudre, and a selection of 500l puncheons.

TASTING NOTE

Layers of cool blue and red fruit lift with layers of allspice and cardamom to entice, supported by a gentle creaminess, which progresses to the palate exhibiting a deep fruit weight kept bright, nervy, and fleshy and filed down nicely by fine and savoury tannin line.

FACTS + STATS

WINEMAKER	BERNICE ONG & JULIAN FORWOOD
VARIETIES	100% SHIRAZ
APPELLATION	MCLAREN VALE
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13.8%
SUGAR	0.88 G/L
TOTAL ACIDITY	6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES



TOTAL SULPHUR

28 MG/L

CASE SIZE

6