

**GRAFT**  
WINE COMPANY

# MINISTRY OF CLOUDS GRENACHE / MINISTRY OF CLOUDS / 2020 / 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

Hand harvested from a pair of vineyards, one 81 and the other 98 years of age situated in the higher climes of Blewitt Springs and Clarendon. Planted into deep Aeolian sand these sites express a spicy, more modestly built, and slender expression of McLaren Vale Grenache. We lightly de-stemmed 90% of the fruit to retain whole berries, including the balance as whole bunches. Ferments were started wild (using natural yeasts) in traditional open-fermenters, with hand plunging twice daily to wet the caps, but not so vigorous as to macerate the stalks. After 13 days on skins, we basket pressed each parcel to a mixture of old oak puncheons and a 1000 litre foudre. Maturation was undertaken on fine lees to build mid palate texture and for the reductive benefit to avoid Grenache's predisposition to oxidation. 11 months only in large old oak to allow the blend to come together and bottled young before any meaningful oak influence can be seen. Ferments were started wild in traditional open fermenters, with hand plunging twice daily to wet the caps, but not so vigorous as to macerate the stalks. Natural malolactic fermentation. 11 months only in large old oak to allow the blend to come together and bottled young before any meaningful oak influence can be seen.

## TASTING NOTE

A Grenache that delivers what Pinot promises... Entwined within a complex deep core of red and purple fruit aromas, violets, earth and herb tinged; the palate is pure with old-vine flesh, calming depth and purity, but kept necessarily fresh by grainy tannins and a bright line of natural acid.

## FACTS + STATS

WINEMAKER	BERNICE ONG & JULIAN FORWOOD
VARIETIES	100% GRENACHE
APPELLATION	MCLAREN VALE
CLOSURE	SCREW TOP
ALCOHOL	13.9%
SUGAR	0.7 G/L
TOTAL ACIDITY	5.6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	20 MG/L
CASE SIZE	6



MINISTRY  
OF CLOUDS

—  
GRENACHE

—  
MCLAREN VALE

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Control is the aim  
however illusory.  
Shared magic relies on  
the arbitrary, the unpredictable,  
the natural.  
We govern what we can,  
the rest is chance.