



Ministry of Clouds

The Ministry of Clouds Shiraz is a fresh, vibrant expression of McLaren Vale Shiraz, blending structure with finesse.



MINISTRY
OF CLOUDS



Shiraz 2023

McLaren Vale, Australia

Region and Vineyards

This Shiraz is sourced from **McLaren Vale**, one of Australia's oldest and geologically diverse wine regions, specifically from two distinctive vineyard sites. The **Blewitt Springs** site is a dry-grown vineyard with deep sandy soils, contributing finesse and brightness to the blend, while the **Onkaparinga Rocks vineyard** offers more structured fruit with mineral complexity from its shallow, ancient bedrock. This combination results in a wine that captures both the elegance and intensity of McLaren Vale Shiraz.

The vintage in McLaren Vale was relatively cool, allowing for a slow and steady development of flavors. Each vineyard parcel was hand-harvested at optimal ripeness, ensuring balanced acidity and vibrant fruit. This careful vineyard selection and management allow the Ministry of Clouds Shiraz to express McLaren Vale's unique terroir, combining a ripe fruit profile with refreshing minerality.

Winemaking

The **Ministry of Clouds Shiraz** is crafted using **100% Shiraz**, with approximately **17% whole bunches** retained for added structure and complexity. The remaining grapes were gently destemmed to preserve whole berries, which enhances balance. A total of **12 separate wild ferments** were conducted, with daily cap management to monitor flavor and color extraction. For some parcels, extended maceration on skins—up to six weeks—was employed to build tannic depth and complexity.

After gentle basket pressing, the wine was matured for **6 months in a mix of French oak hogsheads, puncheons, demi-muids, foudres, and a concrete egg**, adding subtle creaminess and texture while preserving the wine's fruit purity. This meticulous approach in winemaking highlights the structure and nuanced character of Shiraz, creating a balanced wine that is both fleshy and mineral-driven.

Alcohol :14,30 %

Composition: 100% Syrah



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Tasting Notes

- **Color:** Deep ruby with purple reflections.
- **Aroma:** Aromas of cool blue and red fruits, layered with hints of coal dust, earth, and a delicate creaminess from oak.
- **Palate:** Full and rounded, with a bright, nervy acidity. Deep fruit weight combines with fine, mineral-laden tannins, leading to a long, balanced finish that's both rich and elegant.

Did You Know?

McLaren Vale is among the world's most ancient wine regions in terms of geology. The diverse soils in this region provide unique characteristics to the Shiraz, as seen in the **Ministry of Clouds Shiraz**. This Shiraz is crafted to reflect a modern and slender style, capturing both tradition and innovation in the winemaking process.

Wine Pairing Ideas

- **Catalan fish stew with grilled rye and aioli:** The wine's minerality and fresh acidity balance the rich flavors of the stew.
- **Grilled lamb with rosemary and garlic:** Complements the deep fruit and tannic structure of the wine.
- **Mushroom risotto with truffle oil:** The earthy profile of the wine pairs well with the umami richness of mushrooms.
- **Aged cheddar or Manchego:** The wine's fruit and mineral notes enhance the complexity of these cheeses.



James Suckling (JS) : 93 Points (2022)

Clove, star anise, mace, blueberry and smoked charcuterie kick off proceedings. The tannins roll across the mouth with a signature of peppery refinement, nicely astringent. The whole-bunch element, used to good effect. This is a classy, fuller expression of shiraz, with all efforts made to rein in any excess. The result is mid-weighted of feel and immensely savory. A long, jittery finish. (9/2023)



Robert Parker (RP) : 95 Points (2021)

The 2021 Shiraz is essentially an exercise in rock and sand. The fruit was harvested from multiple vineyard sites and blocks in Seaview and Blewitt Springs. The handpicked portion was fully destemmed and fermented with whole berries, while the rest (approximately half of the blend) was fermented as mostly whole bunches. The fruit can spend up to five weeks on the skins before being matured in large-format oak foudre (one 3,000-liter and two smaller 500-liter foudres). This is very fine. The fruit is concentrated but not heavy, and the savory slip of tannin cascades through the mouth. It is well-balanced. This is exciting. There is a seamless integration of tannin and fruit. Smart plus.



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