

Ministry of Clouds

Crafted with the concept of "Kintsugi," this wine represents the beauty of blending select parcels from each vintage, creating a layered and harmonious expression.





Kintsugi 2018

McLaren Vale, Australia

Region and Vineyards

Kintsugi is produced from select vineyards in **Blewitt Springs**, a subregion of McLaren Vale in South Australia. This area is known for its dry-farmed, bush-trained old vines, which bring depth and intensity to the fruit. The primary Grenache component is sourced from 85-year-old bush vines that impart vibrant red fruit flavors and floral aromas. Mataro (also known as Mourvèdre) and a small portion of Shiraz are also grown in dry conditions, adding structure and blue fruit undertones to the wine. The Blewitt Springs terroir, with its sandy soils and sunny days tempered by cool evenings, encourages slow ripening, allowing the fruit to develop concentrated flavors and balanced acidity.

Each of these old-vine plots benefits from sustainable practices, and the combination of altitude and soil composition in Blewitt Springs enhances the intensity and complexity of the grapes. This terroir imparts a unique mineral character to Kintsugi, framing the wine with a vibrant freshness.

Winemaking

The **Ministry of Clouds Kintsugi** is a meticulous blend of **85% Grenache**, **10% Mataro**, **and a splash of Shiraz**. The wine began as a co-fermentation of Grenache and Mataro, with **40% whole bunches** retained, while the rest was destemmed to whole berries. This combination was submerged under header boards for nearly three weeks, allowing a gentle extraction without pumping over or plunging, promoting a refined tannin structure. Wild fermentation enhances the wine's complexity, allowing native yeasts to express the vineyard's character.

After fermentation, the final blend was aged for **18 months on fine lees** in a combination of neutral tanks and seasoned oak. This approach preserves the purity of fruit while adding subtle layers of texture. The wine was bottled in August and allowed to rest for an additional **8 months in bottle** before release, creating a polished, integrated profile.

Alcohol: 14,20 %

Composition: 85% Grenache, 10%

Mataro, 5% Syrah







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Tasting Notes

- Color: Deep ruby with violet reflections.
- **Aroma**: Aromatic lift of floral red fruits, with layers of blue fruits, violets, and a hint of spice from the old-vine Grenache.
- **Palate**: Elegant and layered, showcasing a dense core of red and blue fruit. Persistent, sandy tannins and bright acidity provide structure, leading to a long, complex finish.

Did You Know?

The name **Kintsugi** is inspired by the Japanese art of "golden joinery," where broken pottery is pieced back together with lacquer laced with gold. This concept reflects the winemaking philosophy behind Kintsugi, blending the best old-vine parcels to create a wine that is greater than the sum of its parts.

Wine Pairing Ideas

- Paprika-spiced roast chicken: Enhances the wine's spice and floral notes.
- **Grilled lamb with Moroccan couscous**: The wine's acidity and depth balance the rich flavors of lamb and couscous with chorizo, kale, pistachio, and preserved lemon.
- **Roasted duck with cherry glaze**: The fruity and structured profile complements the richness of the duck.
- Aged Manchego cheese: Pairs beautifully with the wine's layered, nuanced fruit flavors.



Robert Parker (RP): 97 Points (2018)

The fruit for the 2018 Kintsugi Grenache is a single field blend ferment of the three varieties (approximately 85% or more of Grenache, 10% Mourvédre and the balance Syrah), picked on the same day in Blewitt Springs. In the (wild) ferment is 40% whole bunches, submerged under header boards, never pumped over or plunged, for a total of 33 days on skins. I'm in love with the fine tannins: they are evenly apportioned, plume through the mouth and infiltrate every corner of the fresh fruit. Very smart. Incredibly pleasurable, savory, elegant... most impressive. Drink it while you can still experience the fresh fruit, but it will go longer than that if you wish it to.



