

MINISTRY OF CLOUDS

—
2022 PINOT SYRAH LDR

—
ADELAIDE HILLS

What's old is new again...

As ardent students of Australian wine history, we have long loved the Light Dry Reds produced in the Hunter and Yarra Valleys. These traditionally quirky but delicious blends conceived in the 1940's seem to us to be as appropriately consumed today with the breadth of modern Australia cuisine as there were then..

BERNICE ONG +61 (0)417 087 023
BERNICE@MINISTRYOFCLOUDS.COM.AU

JULIAN FORWOOD +61 (0)417 864 615
JULIAN@MINISTRYOFCLOUDS.COM.AU

INSTAGRAM: @MINISTRYOFCLOUDSWINES
FACEBOOK: @MINISTRYOFCLOUDSWINES



Creation

This wine melds the spicy seductive fragrance of Pinot Noir from the Muster family vineyard in Birdwood, and the nimble tannin line of 48% Syrah from the Downer family's storied vineyard, Erinka planted in 1998. Picked over two weeks towards the end of March, both parcels were hand harvested and gently de-stemmed to whole berries. Over 5 individual ferments, we retained 35% approx whole bunch for wild fermentation in traditional open vats. Hand plunged daily before basket pressing to old french oak puncheons for maturation on gross lees for 6 months to build mid palate texture.

Composition

A silky, plush and fragrant wine showing the raspberry leaf and strawberry lift of Adelaide Hills Pinot Noir, with darker violets, cardamom and white pepper of the cool fruited Syrah. Bright red plummy fruit, crunchy pomegranate, flint, and mineral notes on the palate, this wine files down the exuberant fruit with a succulent juicy tannin bedrock.

Consumption

Fatty fish! A baked whole rainbow trout, crunchy roast potatoes and a fresh al dente green bean, tomato, kalamata olive and sweet basil salad... or on its own served slightly chilled on a warm summer's night while contemplating life.

VARIETIES: 52% PINOT 48% SYRAH

ALCOHOL: 13.9%

BOTTLED: DECEMBER 2022

