

MINISTRY OF CLOUDS

—
2022 CHARDONNAY

—
ADELAIDE HILLS

Taste of freedom...

Without having the luxury (or limitation!) of a pre-ordained family history in wine, we relish the freedom and opportunity to cast our net a little wider from our home in McLaren Vale, hoping to capture the freshness and vibrancy of the cool Adelaide Hills...

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Creation

We continue our expensive obsession with Chardonnay, drinking and thinking about the very best examples of this grape that we can find. Though we applaud the hyper-fine, flinty, and cordite laden styles that the best Australian wines exhibit, we also love the balanced intensity and power evident in the best of Burgundy. To this end, this wine is sourced from an exquisite duo of vineyards in the Piccadilly Valley and Birdwood sub regions of the Adelaide Hills.

All fruit was handpicked then whole bunch pressed to a mixture of new and old barrels (35% new) with full solids included for wild ferment. Post fermentation, all barrels were topped and remained un-sulphured until we believed the balance of natural acidity and gentle MLF complexity had been achieved.

No battonage was undertaken, but maturation on fine lees for 9 months, and MLF at approximately 35% has built gentle texture and complexity.

Composition

A pure and tightly wound wine showing the muscle and intensity of the low yielding Birdwood site, and the fragile acid line synonymous with fine, late ripening and deeply cool Piccadilly Valley Chardonnay. A shy and somewhat restrained nose exuding white flowers, green nectarine characters, and subtle hints of nougat and gingery wood spice. On the palate, a bedrock of chalky minerality supports a core of intense stone fruit, framing its lingering acidity.

Consumption

Ideal serving temperature is 12°C, and we love this wine with a simple chicken with 40 cloves of garlic, duck fat roast dutch cream potatoes and steamed baby green beans. Drink up to 8 years for a more complex expression.

VARIETY: 100% CHARDONNAY

ALCOHOL: 12.5%

BOTTLED: DECEMBER 2022