MINISTRY OF CLOUDS

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2022 GAMAY

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ADELAIDE HILLS

Yay Yay for Gamay...

We have been searching for Gamay in the Adelaide Hills since we started Ministry of Clouds, little did we know that the beloved Turnbull family had planted Gamay into their spectacular Charleston site. Lending itself to bright, fragrant, light bodied wines, with nervy acidity, we can't think of a more suited variety for an Australian summer, seafood, and the evolving pan-Asian cuisine of our home, and our country.

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Creation

Planted in to shallow sandy loam, over schist, ironstone, speckled quartz, and some limestone, at a height of 440m above sea level, this vineyard was both shoot thinned and green harvested to ensure even ripening. With a view to supporting the natural fragrance and exuberance of Gamay with the gentle complexity of sappy stalk tannin, fruit was hand harvested, with 15% whole cluster added to the base of a single open fermenter, then covered with de-stemmed whole berries, and encouraged to ferment wild. To retain both delicacy and aromatic lift, but also to build the bedrock of necessary tannin, we exclusively hand plunged and left on skins for 19 days.

Composition

Intense and tightly poised, this wine unfolds with air to show ripe raspberry and chalky lift, with pink peppercorns, nutmeg and mountain herbs below. On the palate this wine is coiled around a lovely acid line, with crunchy dark cranberry, raspberry fruit, gentle wood spice, decaying leaves, and a sherbety tannin profile all evident. A wine of delicacy, purity, and succulence.

Consumption

A pre-dinner platter complete with saucisson, duck rillettes, cornichons and crunchy toasted baguette... or panfried marinated quails served on a bed of fresh spring vegetable risotto... yum!

VARIETIES: 100% GAMAY

ALCOHOL: 13.5%

BOTTLED: DECEMBER 2022