

MINISTRY OF CLOUDS

—
2023 GAMAY

—
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 our friends 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

With the heart of this wine planted into the shallow sandy loam, schist, ironstone, speckled quartz, and ironstone of the Turnbull Family vineyard, it is built upon their tireless work in the vineyard ensuring unique intensity, even ripening and exemplary freshness.

With a view to supporting the natural fragrance and exuberance of cool climate Gamay with the gentle complexity of sappy stalk tannin, fruit was hand harvested, all fermented in two separate wild ferments ranging from 10 to 20% whole cluster.

To retain both delicacy and aromatic lift, but also to build the bedrock of necessary tannin, we started by pumping over, and moved to hand plunging these two open fermenters until structure was neatly buried within the layered fruit. Pressed to old French oak puncheons, with gross lees, and topped every two weeks but otherwise unmoved till bottling 7 months later.

Composition

Intense and tightly wound, this wine unfolds with air to show ripe raspberry and gravelly lift, with pink peppercorns, cardamom and mountain herbs below. On the palate this wine is coiled around a persistent acid line, with crunchy dark cranberry, raspberry fruit, gentle wood spice, decaying leaves, and a sherbet-like 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: 13.0%

BOTTLED: DECEMBER 2023