

MINISTRY OF CLOUDS

—
2023 PINOT NOIR

—
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...

With great vineyards being rare, and with great Pinot Noir vineyards being even rarer still, we have patiently waited until this single stunning and precipitous site came along to make our first Pinot Noir.

We thank the Gilbert/Ramsay family for this opportunity.

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

Pinot Noir is rightly regarded as one of the Holy Grail varieties, measured both by the difficulty it presents in producing the very best examples, and the searingly memorable wines it produces at its qualitative summit. To this end this wine is based upon a single site in the renowned Piccadilly Valley situated at a height of 500m. Intelligently planted to four clones (114, 115, MV6, 777) we picked across all of these clones on a single day and co-fermented to build fruit complexity and layered tannin. With a cool season evident, and green stems, we 100% de-stemmed to whole-berries, drained off 10% to concentrate flavour, for a wild ferment in traditional open vats. Hand plunged daily, and after two weeks on skins, we basket pressed to a mix of new and old French oak hogsheads for 8 months maturation upon fine lees.

Composition

With great expression and definition from the cool vintage, showing lifted notes of cranberry, wild raspberry, raspberry leaf, rosehip red florals and a hint of creamy oak influence. Light on its feet, the palate has a plush silky drive through the mouth, displaying red and black cherry fruit, Satsuma plums, oak buried beneath, and filed back by a necessary line of mineral tannin

Consumption

Ideal serving temperature is 18°C, and we love this wine with the warming cucina povera of Burgundy – the home of Pinot – think of the slow cooked classic Boeuf Bourguignon, hearty yet light, complex yet simple to make – a little like this wine.

VARIETIES: 100% PINOT NOIR

ALCOHOL: 13.0%

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