

# MINISTRY OF CLOUDS

—  
2024 GG  
GEWURZTRAMINER GRIS

—  
ADELAIDE HILLS

Off the Reservation, and into the wilderness...  
There are a few opportunities in life, where it is ok to break the 'rules' – where conventional norms and the agreed method only serve to limit curiosity and possibility.

So here we are... Experimenting with one of the oldest wine techniques – the 8000 year old Georgian practice of fermenting white grapes on their skins to build tannin, texture, complexity, and a burnished orange hue...

Completely ancient in conception, but thoroughly modern in style – designed to complement the fiery, highly aromatic, complex, and perky pan-Asian food of our own home.

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## Creation

This wine is led by the heady and seductive fragrance and tannin of 62% Gewürztraminer wild fermented upon its skins in an open fermenter for ten days as if it was a red wine. Balanced by cool climate Pinot Gris traditionally fermented in stainless steel for four months maturation on fine lees before bottling un-fined and un-filtered.

Treasured for its exhilarating exotic floral aromas, Gewurz is widely planted in Germany, Alsace, and Northern Italy, but we love it filed nicely back with fine and crisp Pinot Gris for texture, balance, and culinary complexity.

## Composition

A bone dry style, showing lychee, musk, and dried mandarin peel aromatics, hugely complex, and somehow drawing a line between fruit derived characters, and savoury wildness. A juicy, succulent palate, with spicy jackfruit flesh, framed by sandy and chalky tannins, brisk acid, and a long lingering palate.

## Consumption

Take me to the tropics! All things spicy and nice... Spencer Gulf prawn and minced pork larp with green mango, betel leaves and perky ginger flower dressing.

VARIETIES: 62% GEWURZTRAMINER, 38% PINOT GRIS

ALCOHOL: 12.5%

BOTTLED: AUGUST 2024