

# MINISTRY OF CLOUDS

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2024 PICPOUL

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McLAREN VALE

Picpoul translates as Lip Stinger in French but is our new summer sipper - the ancient white variety of the Mediterranean Coast farmed since the 1300's and famed for its lemony power and natural ability to retain acid in the sunshine! Briny and maritime in its disposition Picpoul is renowned as the perfect Oyster wine...

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## Creation

The fruit for this wine is 100% estate grown, planted into the ancient Onkaparinga Rocks of our vineyard - The Chase. Perched high atop the range overlooking McLaren Vale our lean and rocky site is perfect for limiting Picpoul's potential yield. To provide further intensity we both shoot thinned and dropped bunches to ensure perfectly even ripening, then hand picked to retain delicacy. Whole bunch pressed, settled by gravity, and rough racked to stainless for a cool ferment on light solids with wild yeast. 20% of the blend was treated more oxidatively and fermented wild in neutral old wood to build further complexity. Post ferment the wine was left on fine lees for a further 5 months to build mid palate texture and depth.

## Composition

A refreshingly sherbet-like and gently aromatic wine, with lifted notes of white flowers, wax, nashi pear, and lime blossom. In the mouth this crisp and crunchy vibe continues with an intense fleshy verbena line, plus the minerality of limestone, brine and a subtle creaminess from the lees makes it mouthwatering!

## Consumption

Ideal serving temperature is 10°C, drink with South Australian oysters from Pristine or Gazander - freshly shucked - served natural or with a splash of Picpoul.

VARIETY: 100% PICPOUL

ALCOHOL: 12.0%

BOTTLED: AUGUST 2024