

MINISTRY OF CLOUDS

—
2017 RIESLING

—
CLARE VALLEY

No where to hide...

Of all the many grape varieties, Riesling is the most transparent expression of a vineyard site. We have long loved the more crystalline expressions of Clare Valley Riesling, which embrace the exquisite risk inherent in delicacy and fragility. Never a wine about winemaker ego, or manhandling in the winery, just purity...

Please handle gently.

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Creation

Approximately 50% of the fruit for this wine comes from the hungry rocky soils shared by two high altitude vineyards in the rugged Hills of Penwortham and Sevenhill. The resulting bunches and berries are tiny, but intense. They ripen late in the season but throw a rapier lean acid line. To provide balance, the remaining 50% is sourced from a slightly more fertile north-facing patch in Watervale planted in the 1960's on red loam over quartz providing more generosity, weight and flavour.

Composition

A deliberately delicate expression of Clare Valley Riesling, exhibiting lifted floral notes, kaffir lime, freshly squeezed lemon juice, grapefruit peel, bath salts, and underlying talc. Classic citrus notes are complimented by the mouth-watering chalky and mineral texture on the palate, finishing with a fine and taut acid line.

Consumption

Ideal serving temperature is 10 °C, drink with pristine South Australian oysters - freshly shucked - served natural (or with a splash of rizza for flavour). Also suited to cellar for up to 10 years for a more complex and intriguing Riesling expression..

VARIETY: 100% RIESLING

ALCOHOL: 12.1%

BOTTLED: JUNE 2017

