

MINISTRY OF CLOUDS

—
2017 CHARDONNAY

—
TASMANIA

Taste of freedom...

Without having the luxury of a preordained family history in wine, we relish the freedom and opportunity to cast our net far from the more established white wine regions closer to our home. Looking to embody the frontier spirit of Tasmania, deeply cool and remote, it seems fitting to us that this wine is brought to life in the bowels of the ground breaking and original MONA art gallery site.

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

We continue our obsession with Chardonnay, drinking and thinking about the best examples of this grape that we can find. Though we applaud the fine, flinty, and cordite-laden styles that the best Australian wines exhibit, we also love the balanced intensity and power evident in the best of Burgundy. To this end, this wine is sourced from an exquisite 37 year old north easterly facing vineyard sitting 75 meters above the Derwent River, and supplemented by fruit from a prominent Coal River vineyard. All fruit was handpicked then whole bunch pressed to largely old barrels for ferment. Post fermentation, all barrels were topped and sulphured to prevent MLF and retain natural acidity. Lees were lightly stirred only for the early part of maturation to build texture and complexity. Matured in old oak for 11 months.

Composition

A pure and tightly wound wine showing the muscle and intensity of the low yielding Derwent Valley site, and the fineness and acid line synonymous with the Coal River Valley. A shy and somewhat restraint nose exuding white flowers, peach, nectarine characters, and subtle hints of nougat and wood spice. On the palate, a bedrock of chalky minerality supports a core of intense stone fruit, framing its lingering acidity.

Consumption

Ideal serving temperature is 12°C, and we love this wine with our homemade Japanese inspired Salmon Carpaccio garnished with avocado, nori, enoki mushrooms, sesame and a perky yuzu, citrus peel and soy dressing. Drink up to 5 years for a more complex expression...

VARIETY: 100% CHARDONNAY

ALCOHOL: 12.5%

BOTTLED: DECEMBER 2017

