

MINISTRY OF CLOUDS

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2020 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

Fruit is sourced from vines directly in front of our winery planted into the ancient Onkaparinga Rocks of our vineyard - The Chase, perched high atop the range overlooking McLaren Vale. We both shoot thinned and also dropped bunches to reduce yield, hand picked to retain delicacy, and then whole bunch pressed to stainless steel. The juice was left on lees to build mid palate texture, and allowed to ferment naturally.

Composition

A refreshingly zingy and aromatic wine, with lifted notes of lime, lemon myrtle, juicy green apple, and white flowers. 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: 12.1%

BOTTLED: AUGUST 2020

