

MINISTRY OF CLOUDS

—
2020 ROSÉ

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McLAREN VALE

Colour never equals flavour...

We have long loved the way that pale pink, crisp, dry, and aromatic Rosé suits both the pan-asian food served in our own home, and the climate of the country in which we live...

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Creation

A blend of dry grown Mataro planted deep into sand to provide fragrance and tannin, with Cinsault off our own The Chase Vineyard sitting on top of the Onkaparinga Rocks. We handpicked on the same day, whole bunch pressed lightly to retain only the most delicate aromatics, settled upon its own lees to build mid texture, and co-fermented the two varieties together to ensure a gentle complexity.

Composition

On the drier end of the spectrum, a deliberately delicate expression of strawberries and cream, turkish delight, and lifted spice. The palate is long and intense, with tangy raspberry fruit, a lick of amaro bitters, and a little tannin to provide the whip-tale of necessary refreshment...

Consumption

Start from the fridge, and allow it to warm up, and consume with food that you eat with your hands. Betel leaves with smoked ocean trout done Thai style, figs wrapped in prosciutto - Salute!

VARIETIES: 64% MATARO, 36% CINSAULT
ALCOHOL: 13.5%
BOTTLED: AUGUST 2020