

MINISTRY OF CLOUDS

—
2020 CHARDONNAY

—
TASMANIA

Taste of freedom...

Without having the luxury (or limitation!) of a pre-ordained 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, this wine came together on the edge of the world achieving a freshness and vibrancy that we rarely see at home...

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Creation

We continue our expensive obsession with Chardonnay, drinking and thinking about the best examples of this grape that we can find. Though we applaud the hyper-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 vineyard pioneeringly planted in 1979 on the East Coast of Tasmania.

All fruit was handpicked then whole bunch pressed to solely 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 East Coast site, and the fragile acid line synonymous with fine Tasmanian Chardonnay. A shy and somewhat restrained nose exuding white flowers, peach, green 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: 12.9%

BOTTLED: DECEMBER 2020

