

MINISTRY OF CLOUDS

—

2023 GG
GEWURZTRAMINER GRIS

—

ADELAIDE HILLS

Off the Reservation, and into the wilderness...

There are a few opportunities in life, where it is ok to break the 'rules' – where conventional norms and the agreed method only serve to limit curiosity and possibility.

So here we are... Experimenting with one of the oldest wine techniques – the 8000 year old Georgian practice of fermenting white grapes on their skins to build tannin, texture, complexity, and a burnished orange hue...

Completely ancient in conception, but thoroughly modern in style – designed to complement the fiery, highly aromatic, complex, and perky pan-Asian food of our own home.

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Creation

This wine melds the spicy seductive fragrance of 66% Gewurztraminer wild fermented upon its skins in an open fermenter for seven days, with the balance of chalky Pinot Gris traditionally fermented in tank.

Treasured for its exhilarating exotic floral aromas, Gewurz is widely planted in Germany, Alsace, and Northern Italy, here filed nicely back with Pinot Gris for texture, balance, and culinary complexity.

Pressed with the inclusion of full lees to French oak barriques for four months maturation before bottling un-fined and un-filtered.

Composition

A bone dry style, showing lychee, musk, and dried mandarin peel aromatics, hugely complex, and somehow drawing a line between fruit derived characters, and savoury wildness. A juicy, succulent palate, with spicy jackfruit flesh, framed by sandy and chalky tannins, brisk acid, and a long lingering palate.

Consumption

Take me to the tropics! All things spicy and nice... Spencer Gulf prawn and minced pork larp with green mango, betel leaves and perky ginger flower dressing.

VARIETIES: 66% GEWURZTRAMINER, 34% PINOT GRIS

ALCOHOL: 12.5%

BOTTLED: AUGUST 2023