

MINISTRY OF CLOUDS

—
2023 ROSÉ

—
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 mature Mataro planted deep into loam to provide texture and savoury tannin, Cinsault off our own The Chase Vineyard sitting on top of the Onkaparinga Rocks for fragrance and flesh, and old vine Grenache from Blewitt Springs and McLaren Flat for aromatic lift and crunchy acidity. With 3 hours skin contact pre-press, and then a very light press to retain only the most delicate aromatics, settled upon its own lees to build mid palate texture, then co-fermented wild, and matured on fine lees for two months before bottling.

Composition

On the drier end of the spectrum, a super delicate and aromatic expression of strawberries, pink lady apples, guava and pomegranate. The palate is long, dry 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, or figs wrapped in prosciutto and grilled over coals.
- Salute!

VARIETIES: 65% MATARO, 30% CINSAULT, 5%
GRENACHE
ALCOHOL: 13.0%
BOTTLED: AUGUST 2023