

MINISTRY OF CLOUDS

—
2024 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 dry grown Mataro planted deep into Blewitt Springs sand to provide texture and savoury tannin, Cinsault off our own The Chase Vineyard sitting on top of the Onkaparinga Rocks for fragrance, flesh, and aromatic lift. With 20% of the blend given 2 hours skin contact pre-press, and the balance given a very light whole-bunch press cycle to retain only the most delicate aromatics. Settled by gravity only before a wild ferment in 53% stainless steel, 32% concrete eggs, and 15% barrel. Matured on fine lees for 5 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, 35% CINSAULT
ALCOHOL: 12.9%
BOTTLED: AUGUST 2024