

MINISTRY OF CLOUDS

—
2023 LDR

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ADELAIDE HILLS

What's old is new again...

As ardent students of Australian wine history, we have long loved the Light Dry Reds produced in the Hunter and Yarra Valleys. These traditionally quirky but delicious blends conceived in the 1940's seem to us to be as appropriately consumed today with the breadth of modern Australia cuisine as there were then..

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Creation

This wine melds the spicy seductive fragrance of Pinot Noir from the Turnbull family's vineyard in Charleston, the nimble tannin line of Syrah from the Downer family's storied vineyard Erinka, and the freshness and vibrancy of early picked Gamay. Picked over three weeks in April, all parcel were hand harvested and fermented wild in small open fermenters. Over the 5 individual ferments, we retained 36% whole bunch, with hand plunging daily before gently pressing to old french oak puncheons for maturation on gross lees for 6 months to build mid palate texture.

Composition

A silky, bright and fragrant wine showing the raspberry leaf and strawberry lift of vibrant Adelaide Hills Pinot Noir, with the darker violets, cardamom and white pepper of the cool fruited Syrah, kept necessarily fresh by the fresh acid and tannin of Gamay. Bright red plummy fruit, crunchy pomegranate, flint, and mineral notes on the palate, this wine files down the exuberant fruit with a succulent juicy tannin bedrock.

Consumption

Fatty fish! A baked whole rainbow trout, crunchy roast potatoes and a fresh al dente green bean, tomato, kalamata olive and sweet basil salad... or on its own served slightly chilled on a warm summer's night while contemplating life.

VARIETIES: 36% PINOT 33% SYRAH 31% GAMAY
ALCOHOL: 13.0%
BOTTLED: DECEMBER 2023

