

MINISTRY OF CLOUDS

—
2024 CHARDONNAY

—
ADELAIDE HILLS

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 a little wider from our home in McLaren Vale, hoping to capture the freshness and vibrancy of the cool Adelaide Hills...

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Creation

We continue our expensive obsession with Chardonnay, drinking and thinking about the very 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 selection of vineyards spread across the Piccadilly Valley, Birdwood, Woodside, and Echunga sub regions of the Adelaide Hills. Hand picked at optimum maturity across a full three weeks to build layered intensity, and then whole bunch pressed to a mixture of new and old barrels (28% new) with full solids included for wild ferment. Post fermentation, all barrels were topped and remained un-sulphured until we believed the balance of natural acidity and gentle MLF complexity had been achieved. A third of barrels were selected for battonage to enhance mouth feel but also to retain line and fineness, with maturation on fine lees in French oak for 7 months. A further 2 months of maturation on lees was undertaken in stainless steel before bottling to allow the various parcels to knit together.

Composition

A pure and tightly wound wine showing the muscle and intensity of the low yielding Birdwood, Echunga, and Woodside sites, and the nervy acid line synonymous with fine, late ripening and deeply cool Piccadilly Valley Chardonnay.

A shy and somewhat restrained nose showing spicy ginger, white flowers, green nectarine fruit characters, and subtle hints of nougat, cheese rind and white chocolate. 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 a simple chicken with 40 cloves of garlic, duck fat roast dutch cream potatoes and steamed baby green beans. Drink up to 8 years for a more complex expression.

VARIETY: 100% CHARDONNAY

ALCOHOL: 12.5%

BOTTLED: JANUARY 2025