

MINISTRY OF CLOUDS

—
2025 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...

BERNICE ONG +61 (0)417 087 023
BERNICE@MINISTRYOFCLOUDS.COM.AU

JULIAN FORWOOD +61 (0)417 864 615
JULIAN@MINISTRYOFCLOUDS.COM.AU

INSTAGRAM: @MINISTRYOFCLOUDSWINES
FACEBOOK: @MINISTRYOFCLOUDSWINES



Creation

A blend of Mataro (50%) from Whites Valley to provide texture and savoury tannin, with Cinsault (26%) and Grenache (24%) off our own vineyard - The Chase - sitting on top of the Onkaparinga Range for fragrance, flesh, and aromatic lift.

With 50% of the blend given 1-2 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 74% stainless steel, 21% concrete eggs, and 5% barrel. Matured on fine lees for 5 months before bottling.

Composition

On the drier end of the spectrum, a super delicate but intense nose of wild strawberry, 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: 50% MATARO, 26% CINSAULT, 24%
GRENACHE
ALCOHOL: 12.5%
BOTTLED: AUGUST 2025