

GRAFT
WINE COMPANY

MINISTRY OF CLOUDS CHARDONNAY / MINISTRY OF CLOUDS / 2018 / TASMANIA / AUSTRALIA

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PRODUCER

"McLaren Vale is our heartland" - Bernice Ong and Julian Forwood bought their 11 hectare vineyard positioned atop the Onkaparinga Gorge and although they were not trained winemakers, between them they have 35 years of experience in wine hospitality. They have developed a knack for tracking down the very best parcels of fruit they can lay their hands on. Bernice and Julian created Ministry of Clouds in 2012, and in such a short space of time their beautifully poised, elegant wines have won a legion of fans.



VITICULTURE + VINIFICATION

We continue our obsession with Chardonnay, drinking and thinking about the best examples of this grape that we can find. Though we applaud the 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 37 year old north easterly facing vineyard sitting 75 meters above the Derwent River, and supplemented by fruit from a prominent Coal River vineyard. All fruit was handpicked then whole bunch pressed to largely old barrels for ferment. Post fermentation, all barrels were topped and sulphured to prevent MLF and retain natural acidity. Lees were lightly stirred only for the early part of maturation to build texture and complexity. Matured in old oak for 11 months. Old barrel sequentially filled from the press to provide variable samples of juice to enhance flinty 'good' sulphide characters for wild ferment, (using natural yeasts). No malolactic, post primary ferment barrels were sulphured to prevent MLF. Matured in old oak for 11 months.

TASTING NOTE

A pure and tightly wound wine showing the muscle and intensity of the low yielding Derwent Valley site, and the fineness and acid line synonymous with the Coal River Valley. A shy and somewhat restraint nose exuding white flowers, peach, nectarine characters, and subtle hints of nougat and wood spice. On the palate, a bedrock of chalky minerality supports a core of intense stone fruit, framing its lingering acidity.

FACTS + STATS

WINEMAKER	BERNICE ONG & JULIAN FORWOOD
VARIETIES	100% CHARDONNAY
APPELLATION	TASMANIA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	0.9 G/L
TOTAL ACIDITY	6.5 G/L
BIODYNAMIC	NO



VEGAN

YES

VEGETARIAN

YES

TOTAL SULPHUR

27 MG/L