



# Ministry of Clouds

Crafted from carefully selected vineyard sites in Watervale, Penwortham, and Sevenhill, this wine reflects a cool vintage, resulting in a fresh, crisp profile with intense minerality and acidity.



MINISTRY  
OF CLOUDS



## Clare Valley Riesling 2021

Clare Valley, Australia

### Region and Vineyards

This **Riesling** is sourced from premium vineyards across the **Clare Valley**, one of Australia's most renowned Riesling regions. Approximately **75%** of the fruit comes from the famed **Watervale subregion**, known for its distinctive red loam over limestone soils, often referred to as "The Golden Mile." This soil composition contributes a vibrant minerality and structure, with staggered picking times to preserve the natural acidity. The remaining fruit is sourced from the **rocky soils of Penwortham** and the cooler, later-ripening vineyards in **Sevenhill**. These varied terroirs enhance the wine's complexity, bringing both intensity and finesse to the blend.

The vintage was the coolest growing season since 2002, allowing the Riesling to develop slowly over time. The cool temperatures helped to retain low Baumes and healthy natural acids, leading to a wine with refined flavors and vibrant freshness. The result is a Riesling with lifted aromatics and a mineral backbone that truly reflects the unique attributes of the Clare Valley.

### Winemaking

The **Ministry of Clouds Clare Valley Riesling** is crafted with minimal intervention to highlight the natural purity of Riesling. The grapes are **hand-harvested** from each vineyard block at optimal ripeness, preserving the delicate aromatics and bright acidity. Fermentation is carried out in stainless steel to maintain freshness, allowing the natural character of each vineyard site to shine through without influence from oak.

No malolactic fermentation is conducted, ensuring the wine's taut acid profile remains intact. The wine is bottled early to capture its youthful vibrancy, with a focus on preserving the delicate floral and citrus notes typical of Clare Valley Riesling. This approach results in a Riesling that is both elegant and refreshingly vibrant, with a clean, mineral-driven finish.

Alcohol :12,40 %

Composition: 100% Riesling



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## Tasting Notes

- **Color:** Pale straw with green hues, indicative of freshness.
- **Aroma:** Delicate floral notes of kaffir lime, fresh lemon juice, and grapefruit pith, complemented by subtle hints of talc and bath salts.
- **Palate:** Crisp and focused, with classic citrus flavors and a chalky, mineral texture. The finish is long and taut, with a fine acid line that leaves the palate refreshed.

## Did You Know?

Riesling is one of the most transparent grape varieties, showcasing the purest expression of terroir. The Ministry of Clouds team values Clare Valley Riesling for its crystalline and fragile character, aiming to craft a wine that reflects the essence of place without heavy winemaking intervention.

## Wine Pairing Ideas

- **Prawn and garlic chive dumplings with chili oil:** The bright acidity and mineral freshness of the Riesling balance the richness of dumplings and spice.
- **Spicy seafood salad:** Complements the wine's citrus notes and enhances its refreshing finish.
- **Grilled calamari with lemon and herbs:** The wine's acidity and citrus flavors align beautifully with the zesty, savory flavors of calamari.
- **Thai green papaya salad:** The vibrant acidity and crisp fruit notes match well with the salad's fresh and spicy profile.



### Robert Parker (RP) : 94 Points (2021)

*I loved the white wines in this Ministry of Clouds release that I tasted through this year. They are wines of bracing acidity, poise and focus that are thrilling and delicious in equal measure. The fruit for this 2021 Clare Valley Riesling was handpicked from two areas within Clare—Watervale (75% of the blend, from three blocks) and the balance Polish Hill. The fruit from this latter portion is planted on contour rows, the vines grown on single stakes. The fruit was whole-bunch pressed, cold-settled and the product of an aggressive press cut: the heart only. It fermented and matured all in stainless steel. There is scintillating acidity here, which was expected but really impressive nonetheless—very pure. In the mouth, there are notes of lemon drops, pithy phenolics and plush lime flesh, with a gentle green apple skin grip through the finish.*



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