

Ministry of Clouds

The Ministry of Clouds Tasmania Chardonnay is a pure, tightly structured expression of Tasmanian Chardonnay, celebrated for its vibrant acidity and minerality.

MINISTRY OF CLOUDS



Tasmania Chardonnay 2021

Tasmania, Australia

Region and Vineyards

The **Tasmania Chardonnay** is sourced from an exceptional vineyard on Tasmania's **East Coast**, first planted in 1979. This remote, cool-climate area is renowned for producing Chardonnay with depth and freshness, where the low-yielding vines develop intense flavors and a distinct minerality. The East Coast's unique terroir, with its cool, maritime influence and well-drained soils, allows the grapes to ripen slowly, preserving natural acidity while building concentrated flavors.

Tasmania's challenging conditions and longer growing season enable the Chardonnay to develop a bright, defined acid line and a complexity that reflects the unique characteristics of the site. This vintage brought a balance of cool temperatures and sunshine, allowing for a Chardonnay with both aromatic precision and layered complexity, capturing the "frontier spirit" of Tasmania.

Winemaking

The **Ministry of Clouds Tasmania Chardonnay** is crafted with a focus on purity and texture. The grapes were **handpicked** and gently **whole-bunch pressed** directly into old barrels for fermentation, ensuring minimal intervention. After fermentation, all barrels were topped and treated with sulfur to prevent malolactic fermentation, preserving the wine's natural acidity and freshness.

The wine was then matured on light lees in **old oak barrels** for **11 months**. The lees were stirred sparingly early in the aging process, adding subtle textural complexity without overshadowing the Chardonnay's delicate aromatics. This careful winemaking approach highlights the intense stone fruit core and chalky minerality, creating a wine with both finesse and power.

Tasting Notes

- **Color**: Pale straw with greenish highlights, reflecting its freshness.
- **Aroma**: Subtle yet complex, with notes of white flowers, peach, green nectarine, and hints of nougat and gentle wood spice.
- **Palate**: A bedrock of chalky minerality supports flavors of ripe stone fruit. The finish is crisp and lingering, framed by a precise acid line that adds vibrancy and balance.

Alcohol :12,50 %

Composition: 100% Chardonnay

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Did You Know?

This Chardonnay reflects the pioneering spirit of **Ministry of Clouds**, exploring Tasmania's cool and remote terroir to capture a unique profile of freshness and vibrancy rarely found in more traditional regions.

Wine Pairing Ideas

- **Japanese-style salmon carpaccio with avocado and yuzu dressing**: Complements the wine's acidity and minerality, enhancing the citrus and umami flavors.
- **Grilled lobster with herb butter**: The wine's fresh acidity balances the richness of lobster.
- **Roasted cauliflower with tahini and almonds**: Enhances the wine's minerality and brings out its nutty nuances.
- **Oysters with a mignonette sauce**: Highlights the wine's crisp, mineral backbone, pairing beautifully with the briny freshness of oysters.



Robert Parker (RP) : 96 Points (2020)

What a beauty this wine is. The 2020 Tasmanian Chardonnay is pithy, spicy and sprinkled with freshly shaved parmesan (very faint). There is a lovely nutty character (despite malolactic fermentation being avoided) of crushed nuts, and it is texturally taut. This is a bit flinty and good. The I10V1 clone fruit was whole-bunch pressed. This is possessed of tendrils of mouthwatering acidity—it is really polished and exciting. The acid acts as a structuring component in the mouth. I love this.



James Halliday (JH) : 94 Points (2019)

A pioneering vineyard on the isle's east coast, yielding little. Hand picked, whole-bunch pressed to old French oak barriques and left to ferment spontaneously. A fantastic nose reminiscent of cooler hands in Burgundy and the Jura: cheesecloth, lanolin and a hint of stone fruits. The mineral carapace, impressive. The acidity, juicy and natural. The structure, the totem. Presumably malolactic happened a bit by virtue of the minimalist handling. But not much, suggested by its chiselled precision.Stellar wine in the making.



James Suckling (JS) : 93 Points (2019)

There's a powerful and vividly fresh feel to this wine with peach, lemon and pastry notes. Super pure. The palate has a silky textural quality with bright acidity holding fresh and long. Drink now.