



Ochota Barrels

2021

'TEXTURE LIKE SUN - SECTOR RED 8'

South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 39% Grenache - 27%

Gewürztraminer - 17% Gamay - 10%

Pinot Noir - 4% Pinot Meunier - 3%

Syrah

Vineyard: 2 Grenache sites (Blewitt Springs & Onkaparinga) - 1

Gewürztraminer site (Basket Range) -

1 Gamay site (Woodside) - 1 Pinot

Noir & Pinot Meunier site (Piccadilly) -

A single site in Onkaparinga (Syrah)

Vine Age: Varied: Average: 61-years-old

(Grenache) - 22-years-old

(Gewürztraminer) - 3-16-years-old

(Gamay) - 15-36-years-old (Pinot

Meunier & Noir) - 37-years-old (Syrah)

Soil Type: Varied

Viticulture: Practicing organic

Fermentation: Native - 100% whole-

cluster (red varieties) - pressings of

'Weird Berries of the Woods'

(Gewürztraminer)

Aging: 5 months in old French

barriques

Alcohol: 12.3%

Total Production: 550 cases

About

The label may be completely illegible with its utterly lurid and almost painful yellow label. "That's the idea", said Taras back in 2018. "It's something in a clear bottle, released in Spring, nothing to hide, yummy". This wine has always been about the result and not the components, with each vintage changing quite a bit in the 'how's' and 'what's'. 2021 marked a new era at Ochota Barrels with Amber taking control in the vineyards and cellar following the tragic passing of her husband Taras. The name of the wine is taken from lyrics from the song 'Golden Brown' by The Stranglers as it was the song Taras and Amber danced to at their wedding. Keeping the song and eternal love going was never going to be in question and this blend of roughly 60% Adelaide Hills fruit with nearly 40% McLaren Vale fruit helps to accomplish that goal.

The fruit was hand-picked throughout February and early March with only the best fruit being used. The clusters were kept separate and cold soaked for a few days, then fermentation kicked off naturally. Toward the finale of primary fermentation the Gewürztraminer skins were tossed into the Pinot Noir and Meunier ferments. The fruit was hand plunged multiple times a day over the course of two weeks prior to being basket-pressed to old French barriques for aging. Amber made the barrel selections for the blend after two months of aging then blended the wines to tank to settle. It was bottled without fining or filtration and just a small 35ppm addition of sulfur.

Tasting Note

A blend of everything, pretty much, shaped into a very light, fresh red, or, a heavier rose. Sour cherry, pomegranate scents, sprigs of herbs, light dusting of pepper. Juiciness in texture, brisk acidity coursing through just-ripe strawberry fruit character. Nice twist of amaro-like bitterness through the wine, and finishing it too. Great drinking, deserves a chill.

Reviews