

Ochota Barrels

2025

'THE MARK OF CAIN'

Pinot Meunier | Adelaide Hills - Australia







NATURAL

EGAN

Stats

Grapes: 100% Pinot Meunier

Vineyard: Sam Vigara's Uva Vineyard

Vine Age: 40-years-old

Soil Type: Quartz & ironstone riddled

clay loam

Viticulture: Practicing Organic Fermentation: Native – open-top fermenters (20% whole cluster)

Skin Contact: 10 days

Aging: 4 months in old French

barrique Alcohol: 12.8% pH: 3.61

Total Acidity: 5.3 g/L Total SO2: 72 ppm

Total Production: 150 cases

UPC: None

Reviews

James Suckling | 95 points

About

'The Mark of Cain' is a the high-toned, effusive Pinot Meunier named after a punk band whom Taras' band 'Kranktus' had played as an opener for back in the day. Taras and Amber could often be found listening to The Mark of Cain turned up loudly in the winery when working at night. The band could be described as simple but energetic, with vocals layered atop a lurching and chaotic rhythm section... a description that also aptly defines this wine. The fruit comes from one of the oldest Pinot Meunier vineyards in the Adelaide Hills, planted in the Piccadilly Valley in 1985. The dry-farmed vines really provide a great deal of intensity for the delicate aromas and tones.

The fruit was hand-picked and 20% of the clusters were kept intact for spontaneous fermentation. The lots were placed into two one-ton open top fermenters with a few handfuls of stalks and fermentation kicked off almost immediately. The cap was gently submersed for a little more than a week before being basket pressed to old French barriques for aging. After four months the wine was bottled with only sulfur. No fining or filtering.

Tasting Note

This chimeric Pinot Noir mutation exudes pink spring florals. Cherry cake, fennel, almond meal, and rhubarb on the nose, and tons of crunchy energy on the palate. Succulent.

