



Ochota Barrels

2025

'THE MARK OF CAIN'

Pinot Meunier | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

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

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.