



Ochota Barrels

2023

'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: 38-years-old
Soil Type: Heavy red clay over granite
Viticulture: Practicing Organic
Fermentation: Native – open-top fermenters with majority whole berries and some whole cluster
Skin Contact: 10 days
Aging: 5 months in old French barrique
Alcohol: 11.4%
pH: 3.44
Total Acidity: 5.3 g/L
Total SO2: 43 ppm
Total Production: 145 cases

About

This is the sixth vintage of 'The Mark of Cain', the high-toned, effusive Pinot Meunier named after a punk band whom Taras had played as an opener for. 'The Mark of Cain' could be described as simple, but energetic, vocals layered atop a lurching and chaotic rhythm section...that aptly defines this wine. This is 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 2023 vintage was characterized by a particularly cool growing season and harvest to the Adelaide Hills, giving way for perfumed, light bodied wines with great natural acid.

The fruit was hand-picked in early-March and the vast majority of the fruit was destemmed with only a small portion being kept intact. 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 five months the wine was bottled without fining and just a small 43 ppm sulfur addition and coarse filtration for stability.

Tasting Note

This chimeric mutation of pinot noir is simply about pink florals in spring. A cool growing season and harvest in 2023 gave way to a refreshing and aromatic red, pretty and delicate with fine tannins and floral aromatics.