



## Ochota Barrels

2022

# 'THE PRICE OF SILENCE'

*Gamay | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Gamay

**Vineyard:** Eureka Vineyard

**Vine Age:** 10-years-old (planted in 1985 - regrafted in 2013)

**Soil Type:** Clay loam with veins of quartz on a former gold mine

**Viticulture:** Practicing organic - sustainable

**Fermentation:** Native - 50% whole-cluster open top for six days - 50% whole-cluster carbonic for three weeks

**Skin Contact:** 50% for six days - 50% for three weeks

**Aging:** 5 months in an old French puncheon

**Alcohol:** 12.6%

**pH:** 3.23

**Total Acidity:** 6.8 g/L

**Total SO2:** 40 ppm

**Total Production:** 386 cases

### About

In 1985, three clones of Gamay were planted high up in the Piccadilly Valley. A few years later, due to its unpopularity, these vines were grafted to Chardonnay. It wasn't until 2013 that Taras convinced his grower mate, Sam, to chainsaw off the Chardonnay grafts and bring back canes from the Gamay rootstock evolving from there. Cuttings were taken of these three clones and grafted on established vines in Sam's quartz-laden woodside vineyard, planted on a former gold mine. The site succumbed to the devastating wildfires in the Hills in 2020, but the vines have regained balance in 2022. As for the name, The Price of Silence is a reference to one of Taras and Amber's favorite hardcore Aussie band.

The fruit was hand-harvested in April and placed into small half-ton fermenters. Half of the grapes were fermented whole-bunch partial carbonic for three weeks and the other half fermented entirely whole-cluster but open top with gentle hand plunging for roughly a week. The lots were basket-pressed directly to 500L French puncheons where the wine aged for five months. The wine was then blended to tank to settle naturally and bottled without fining or filtration and only a small 40ppm hit of sulfur dioxide.

### Tasting Note

A tightly wound classic example of Gamay which shows medicinal fragrance and savory spiced red currants. There is a polished mineral palate that is lithe and dense yet elegant in its long and pure finish.

### Reviews

Wine Enthusiast | 95 points