



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 - re-grafted 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

Reviews

Wine Enthusiast | 95 points

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.