



Ochota Barrels

2024

'WHERE'S THE POPE?'

Syrah | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Grancari Vineyard
(Onkaparinga Hills)

Vine Age: 28-years-old

Soil Type: Ironstone over shallow
limestone and heavy schist

Viticulture: Certified organic - dry-
farmed

Fermentation: Native – open-top
picking bins (40% whole cluster)

Skin Contact: 7-10 days

Aging: 5 months in seasoned French
barrique

Alcohol: 12.3%

pH: 3.83

Total Acidity: 4.7 g/L

Total SO₂: 88 ppm

Total Production: 230 cases

UPC: None

About

'Where's the Pope?' – a pioneering thrash/hardcore band from 'Radelaide'. Also, a pioneering response to the queen m-f of a harvest in 2020 in which Taras and Amber didn't have any Adelaide Hills Syrah to play with, as it was pretty much all smoke tainted or the vineyards were destroyed. They had an idea (and they were always good ones...): why not take the Syrah from the insane 'Green Room' site? The idea took shape, and Amber has continued this trend ever since. The schist soils form a diametric point with the partial carbonically macerated, early picked Syrah to find that vortex of calamity and calmness.

The fruit was hand-picked in mid February and fermented spontaneously with 40% whole clusters in half-ton bins sitting outside the winery. The fruit was left for about 7-10 days with a bit of hand plunging in the latter days. The lots were then basket-pressed to old French barriques with the gross lees. The wine matured for five months then the barrels were gravity fed to tank and left to settle overnight. The wine was bottled with a coarse pad filtration and small sulfur addition. No fining.

Tasting Note

This Syrah gives a lighter touch on alcohol but delivers bold flavor, with a hint of reduction that quickly dissipates, revealing layers of dark berries and olive tapenade. The tannins are soft, and the profile leans quite savory and sleek.