



## Ochota Barrels

2025

# 'BOTANICALS OF THE BASKET RANGE'

*Aromatized Wine | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 29% Pinot Meunier - 27% Grenache - 22% Gewurztraminer - 11% Pinot Noir - 7% Syrah - 4% Gamay  
**Vineyard:** Uva (Pinot Meunier) - Fugazi (Grenache) - Scanlon (Pinot Noir) - Eureka (Gamay & Gewurztraminer) - Grancari (Syrah)  
**Vine Age:** Average: 50-years-old  
**Soil Type:** Primarily red clay and clay loams over granite, limestone, and quartz  
**Viticulture:** Practicing organic  
**Fermentation:** Native – open-top variable capacity tank  
**Skin Contact:** 1 day on skins before 2 weeks of botanical maceration  
**Aging:** 3 months in used French barriques  
**Alcohol:** 12.8%  
**pH:** 3.32  
**Total Acidity:** 5.8 g/L  
**Total SO2:** 60 ppm  
**Total Production:** 42 cases  
**UPC:** None

## About

Vermouth-inspired, Basket Range-bred, Ochota family created...Botanicals is a wine that truly has no boundaries or class and gentle words lack meaning when attempting to summarize this elixir, so let the family dictate more eloquently this vinous concoction. In 2025, the blend resembles that of 2024: Pinot Meunier, Grenache, Gewurztraminer, Pinot Noir, Syrah, and Gamay (a deviation from an entirely Pinot Noir based 2023). It was always a labor of love for Amber and Taras. Amber's words sum up this wine perfectly, "Throughout this beautiful vintage of twenty twenty five, we added a constant supply of juice from all of the vineyards, into a baby vessel... the children and I then took our favourite basket and wandered around our garden, picking organic herbs, flowers, fruits and leaves... the children delivered the basket to the winery in their little pink car, where we submerged the botanicals into the ferment.... this wine is a true taste of vintage 2025 and summer here in basket range." Some of the organic botanicals used this vintage were sage, lemon peel, borage, oregano, lavender, and rose petals.

The fruit was hand-picked, and each lot saw about a day of skin contact before being pressed off saignée style to the stainless steel variable-capacity tank. As varieties came in at different times, a continuous fermentation was carried out over the course of a few weeks, with two weeks of botanical infusion. Gravity was used to rack the wine off the botanicals and into two seasoned French barriques, where it remained for about four months. It was then bottled directly from barrel without anything removed nor added other than a small sulfur addition. No fining or filtering.

## Tasting Note

A bright, fresh, herbal tea of a wine. Gewurztraminer provides beautiful florals, and herbal Pinot Meunier adds a savory depth. Aromas of sage, lemon peel, borage, oregano, lavender, rose petals...

