



## Ochota Barrels

2023

# 'BOTANICALS OF THE BASKET RANGE'

*Aromatized Wine | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Pinot Noir

**Vineyard:** Sam Vigara's Vineyard

**Vine Age:** 38-years-old

**Soil Type:** Primarily ironstone-riddled clay loam

**Viticulture:** Practicing organic

**Fermentation:** Native – open-top variable capacity tank (2 days on skins as a whole cluster ferment before being transferred off skins in a different vessel, at which point the botanical maceration takes place for 2 weeks)

**Skin Contact:** 2 days (pre-botanical maceration) - 2 weeks botanical maceration

**Aging:** 5 months in used French barriques

**Alcohol:** 12.1%

**pH:** 3.5

**Total Acidity:** 5 g/L

**Total SO2:** 51 ppm

**Total Production:** 67 cases

### 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 2023, the Pinot Meunier portion was eliminated to make this an entirely Pinot Noir-based wine. It was always a labor of love for Amber and Taras and continuing this wine was always in the plan. Amber's words from 2022 sum up this wine so perfectly, "so ....once again this summer, the children and i took our little cane basket into the garden.... followed by our ducks and chickens, cats and the dog... we talked about taras as we collected bunches of botanicals grown all around the wine studio.... these botanicals were gently submerged in a delicious ferment throughout vintage...some of the botanicals infused were... sage....wild fennel....wormwood.... elderflower....lemon balm....bay leaf....river mint....thyme....lavender....rosemary....lemon verbena....rose petals... marigolds."

The fruit was hand-picked in March. It was pressed, then infused with a bouquet of homegrown botanicals.

### Tasting Note

A bright, fresh, herbal tea of a wine. Gather a crew, chill it to the bone, consume at pace. Very herby, pure-feeling, faintly sweet but then very dry to finish. Lots of fennel, sage, and mint. So fine and frisky.