



## Ochota Barrels

2024

# 'SLINT'

Chardonnay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Chardonnay

**Vineyard:** The Slint Vineyard  
(Piccadilly Sub-Region)

**Vine Age:** 24-years-old

**Soil Type:** Quartz & ironstone riddled  
clay-loam

**Viticulture:** Practicing organic

**Fermentation:** Native – whole-bunch  
basket-pressed to oak (10% new)

**Skin Contact:** None

**Aging:** 6 months in French barriques  
(90% used, 10% new)

**Alcohol:** 13%

**pH:** 3.26

**Total Acidity:** 6.2 g/L

**Total SO<sub>2</sub>:** 118 ppm

**Total Production:** 275 cases

### About

This wine has always had a foot in Chablis, an arm in the Jura and a toe in the Adelaide Hills. Taras had fashioned the first vintage of this wine in 2011 and continued to see the style evolve, always incorporating a bit of battonage, parts of ML, a touch of new wood, peacefully oxidized in some respects and yet tightly reductive in others. 2020 was the cause of panic and sorrow in the Hills for many reasons and 2021 brought about a new chapter at Ochota Barrels. It was also the new beginning of a vineyard site as the vineyard shifted from Lenswood to Piccadilly, bringing with it the energetic drive that Piccadilly is known for. This stunning vineyard is quite high in altitude at nearly 2,000 feet and planted at a very steep incline with incredible drainage to the quartz and ironstone riddled soils.

The fruit was hand-harvested and whole-bunch basket pressed with full solids directly to a mix of seasoned (90%) and new (10%) Burgundian barrels. Fermentation occurred naturally without any additions and with weekly battonage for four months. The barrels were gravity racked to tank after a total of six months of aging and then were filtered to retain natural malic acid. The wine was bottled with just a small sulfur addition and coarse filtration; no fining.

### Tasting Note

A vibrant, cool-climate Chardonnay with notes of grapefruit, nectarine, and Granny Smith apple, balanced by nougat, honeysuckle, and spice. Its taut, svelte texture evolves with hints of beeswax and Meyer lemon, finishing long and elegant.

### Reviews

James Suckling | 95 points