



Ochota Barrels

2023

'SLINT'

Chardonnay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: The Slint Vineyard
(Piccadilly Sub-Region)

Vine Age: 29-years-old

Soil Type: Quartz & ironstone riddled
clay-loam

Viticulture: Practicing organic

Fermentation: Native – whole-bunch
basket-pressed to 80% old, 10%
second use, and 10% new French
barriques

Skin Contact: None

Aging: 6 months in French barriques
(80% old/10% second use/10% new)

Alcohol: 12.2%

pH: 3.22

Total Acidity: 6.6 g/L

Total SO2: 92 ppm

Total Production: 264 cases

About

3167 bottles produced,

Tasting Note

A crisply coiled chardonnay from a brisk climate, opening with tantalizing notes of zesty grapefruit and succulent nectarine. Honeysuckle spice and hazelnuts form the base for a sleek texture reminiscent of delicate nettles. Minerality leads to a refreshing finish.