



## Ochota Barrels

2021

# 'SLINT'

Chardonnay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Chardonnay

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

**Vine Age:** 27-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:** 13.5%

**pH:** 3.36

**Total Acidity:** 5.4 g/L

**Total SO2:** 40 ppm

### About

This wine has always had a foot in Chablis, an arm in the Jura and a toe in the Adelaide Hills, all why waiting for the arrow to point to the next Twister instruction. 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. The 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 in late February and whole-bunch basket pressed directly to predominantly old French barriques with a couple of new and second passage used as well. Fermentation occurred naturally in barrel without any additions and with weekly battonage across four months. Most of the barrels had malolactic fermentation go through with others seeing partial or none. The barrels were gravity racked to tank after a total of six months of aging where the wines naturally settled and it was bottled without fining or filtration and just a small sulfur addition.

### Tasting Note

A tightly wound cool climate chardonnay which leads with mouth-watering grapefruit and nectarine. Mealy granny smith apples and a fine-tuning of grilled hazelnuts and honeysuckle spice sets the foundation for the almost nettle like svelte texture. Aromatically evolving between gun flint, bee's wax and maya lemon rind. The palate is taut and precise, and finishes long with powerful elegance.