

Ochota Barrels

2025

'SLINT'

Chardonnay | *Adelaide Hills - Australia*



Stats

Grapes: 100% Chardonnay
Vineyard: The Slint Vineyard (Piccadilly Sub-Region)
Vine Age: 25-years-old
Soil Type: Quartz & ironstone riddled clay-loam
Viticulture: Practicing organic
Fermentation: Native – whole-bunch basket-pressed to oak
Skin Contact: None
Aging: 7 months in neutral French barriques
Alcohol: 13.5%
pH: 3.32
Total Acidity: 6 g/L
Total SO2: 88 ppm
Total Production: 241 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, sometimes a touch of new wood, peacefully oxidized in some respects and yet tightly reductive in others. Up until 2021, this wine was made from Lenswood fruit, but switched to a wonderful Piccadilly block planted in the 1980s and farmed by the Ochotas' mate, Sam Virgara. 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. It gives that energetic drive that Piccadilly is known for.

The fruit was hand-harvested and whole-bunch basket pressed with full solids directly neutral 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 taut, cool-climate Chardonnay showing vibrant citrus and stone fruit, lifted by crisp apple and a hint of almond cream and white blossom. A touch of spice shapes its sleek, lightly herbal texture.