



Ochota Barrels

2025

'SLINT'

Chardonnay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

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.