



Ochota Barrels

2021

'A FOREST'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Two sites in the Adelaide Hills

Vine Age: 15-35-years-old

Soil Type: Primarily ironstone riddled clay-loam

Viticulture: Practicing organic

Fermentation: Native – open-top plastic fermenters (2/3 whole-cluster)

Skin Contact: 10-20 days

Aging: 6 months in seasoned French barrique and puncheon

Alcohol: 11.6%

pH: 3.61

Total Acidity: 4.9 g/L

Total SO₂: 35 ppm

Total Production: 517 cases

UPC: None

About

The opening bass line of 'A Forest' by The Cure transcends the listener into a blissful, enigmatic and meditative trance in a place where the road splits into hopeful jubilation or heartfelt loss. The same holds true for this wine as nearly a decade on in the evolution of this wine, it has found the path of jubilation. The paradox of Adelaide Hills Pinot Noir is one that the highs are there but often disappointment looms. Amber has achieved a lot of substance with this wine as the depth of flavor really takes it to places it has never gone. A small vineyard change in 2021 given the catastrophic losses of the previous vintage have resulted in a more textured wine. The clones remain a blend of triple-seven, D5V12, and the Swiss mother vine clone of MV6.

The grapes were hand-harvested partially destemmed, roughly 1/3 of the lot. The berries and bunches were kept separate by clone and cold soaked in open-top plastic fermenters until fermentation occurred naturally. The ferments were gently hand plunged across 1-3 weeks before being basket-pressed to old French barriques and puncheons for maturation. After six months the wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Cherry, strawberry, sap and pepper, aniseed and earth. It's medium-bodied, offers some sweet-sour flavors, tangy strawberry acidity, powdery tannin, and a good finish tuned up with a smattering of amaro herb. Flavor + energy!