



Ochota Barrels

2024

'A FOREST'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Chapel Valley Vineyard
(Piccadilly)

Vine Age: 24-years-old

Soil Type: Quartz & ironstone riddled
sandy loam

Viticulture: Practicing organic

Fermentation: Native – open-top
plastic fermenters (10% whole-
cluster)

Skin Contact: 7 days

Aging: 5 months in seasoned French
barriques

Alcohol: 12.3%

pH: 3.56

Total Acidity: 5.2 g/L

Total SO₂: 117 ppm

Total Production: 470 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; 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 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. The fruit comes from the Chapel Valley vineyard in 2024, managed by Sam Virgara.

The grapes were hand-harvested partially destemmed (roughly 90% of the lot, with 10% kept as whole clusters). 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 1-2 weeks before being basket-pressed to old French barriques and puncheons for maturation. After five months the wine was bottled with just a coarse filtration and small addition of sulfur. No fining.

Tasting Note

A floral nose leads to rustic garrigue and forest undergrowth, with damson fruit, pain d'épice, and peaty notes. Tarry red currants and a medicinal touch evolve into a long, savory finish.

Reviews

James Suckling | 94 points