

Ochota Barrels

2024

‘CONTROL VOLTAGE +5VOV’

Chardonnay | *Adelaide Hills - Australia*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Picadilly Valley
Vine Age: 39-years-old
Soil Type: Quartz & ironstone riddled clay loam
Viticulture: Practicing organic
Fermentation: Native — Burgundian barriques (100% whole-bunch)
Skin Contact: None
Aging: 6 months in seasoned french oak barriques
Alcohol: 13.7%
pH: 3.11
Total Acidity: 7.3 g/L
Total SO2: 116 ppm
Total Production: 50 cases

Reviews

James Suckling | 95 points

About

This small-batch Ochota Chardonnay comes from Sam Virgara’s Hill Block in the Piccadilly Valley, located behind Mount Lofty and regarded as one of the highest-altitude winegrowing regions in Australia (1300 to 1950ft). It’s a selection of their favorite micro-parcel of Chardonnay. days of tasting, thinking, retasting... Fog and cool temperatures mean Chardonnay is an apt choice. As its name implies, this wine is electric and snappy, but with a decent amount of texture from weekly battonage.

The grapes are hand-picked in late March and then basket pressed with full solids straight to thick staved Burgundian barriques. Indigenous yeast fermentation follows, with weekly batonnage. The wine is bottled unfined and filtered to retain natural malic acid. The only addition is a small dose of SO2, and it is coarsely filtered. No fining.

Tasting Notes

This wine is a mouthwatering complexity of brioche and white-flesh stone fruits, with layered textural elements from batonnage and restrained input from virgin oak. This vintage is notably zippy, with fresh lemon notes adding a vibrant lift to the profile.