



Ochota Barrels

2024

'CONTROL VOLTAGE +5V OV'

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

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 battonage. 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 battonage and restrained input from virgin oak. This vintage is notably zippy, with fresh lemon notes adding a vibrant lift to the profile.