



Ochota Barrels

2022

'CONTROL VOLTAGE +5VOV'

Chardonnay | Adelaide Hills - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Picadilly Valley

Soil Type: Sandy clay

Viticulture: Sustainable

Fermentation: Native – Burgundian
barriques

Skin Contact: None

Alcohol: 12.6%

pH: 3.23

Total Acidity: 5.9 g/L

Total SO2: 32 ppm

Total Production: 32 cases

About

This small-batch Ochota Chardonnay comes from the Piccadilly Valley, located behind Mount Lofty and regarded as one of the highest-altitude winegrowing regions in Australia (1300 to 1950ft). 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 batonnage.

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 unfinned and filtered to retain natural malic acid. The only addition is a small dose of SO₂.

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.