



Ochota Barrels

2024

'IMPECCABLE DISORDER'

Pinot Noir | Adelaide Hills - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Scanlon Vineyard & Sam Virgara's vineyard (Piccadilly Valley)
Vine Age: 18-24-years-old
Soil Type: Shallow, fractured clay over limestone
Viticulture: Practicing organic
Fermentation: Native — open-top fermenters (40% whole-bunch)
Skin Contact: 7 days
Aging: 6 months in seasoned (75%) and new (25% French oak barriques)
Alcohol: 12.5%
pH: 3.65
Total Acidity: 5.2 g/L
Total SO₂: 119 ppm
Total Production: 107 cases

Reviews

James Suckling | 95 points

About

Impeccable Disorder is from a selected parcel of the most ethereally powerful Pinot Noir for the vintage. It is a deep, introspective Pinot Noir from the Piccadilly Valley located behind Mount Lofty. This area is regarded as one of the highest-altitude winegrowing regions in Australia (1300 to 1950ft). Fog and cool temperatures mean Pinot Noir is an apt choice. The label is from Taras' 1990s punk band Kranktus' first album. Just a normal picture of Taras strapped to a chair screaming.... with a TV tied to his head.... the usual.

The grapes are hand-picked and placed into open-top fermenters (40% whole cluster) for spontaneous fermentation. The wine is then racked to a mix of 3/4 old and 1/4 new French oak barrels for aging. The wine is bottled with a small dose of SO₂ and a coarse filtration. No fining.

Tasting Notes

Rustic and brooding, yet with a wild fruit profile. Wild boysenberries, sour black cherry, and thyme glide in a cool, weightless arc, as if the wine is leaning on air. The texture is whisper-thin yet soulful, briny and melodic, like a song fading but never ending. It's Pinot Noir as a haiku: precise, fleeting, unforgettable.