



Ochota Barrels

2021

'BOTANICALS OF THE BASKET RANGE'

Aromatized Wine | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Pinot Noir - 50% Pinot Meunier

Vineyard: Sam Vigara's Vineyard

Vine Age: 36-years-old

Soil Type: Heavy red clay over granite

Viticulture: Practicing organic

Fermentation: Native – 100% pressed juice from all of the ferments (primarily whole-cluster)

Skin Contact: 18 hours (pre-botanical maceration) - 2 weeks in total

Aging: 5 months in two seasoned French barriques and one old 100L barrel

Alcohol: 12.3%

Total Production: 50 cases

UPC: None

Reviews

The Wine Front | 94 points

About

Vermouth-inspired, Basket Range-bred, Ochota family created...Botanicals is a wine that truly has no boundaries or class and genteel words lack meaning when attempting to summarize this elixir, so let the family dictate more eloquently this vinous concoction. This wine was always a labor of love for Amber and Taras and continuing this wine was always in the plan.

The fruit was hand-picked throughout February and for this vintage it was a blend of pressings of 'A Forest' as well as 'Mark of Cain' in addition to free-run juice. Amber snipped a number of large handfuls of botanicals grown around the homestead and submerged this bouquet garni into the fermentations. After two weeks the wine was pressed directly to two old French barriques and one 100L barrel for aging. It was bottled directly from cask five months later without anything removed nor added other than a 50ppm sulfur addition.

Tasting Note

This is the brightest, freshest, liveliest release of this sort-of-wine yet. Gather a crew, chill it to the bone, consume at pace. Very herby, pure-feeling, faintly sweet but then very dry to finish. Lots of fennel, sage, mint in this. So fine and frisky. Super stuff here.