



Ochota Barrels

2020

'TEXTURE LIKE SUN - SECTOR RED 7'

Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 76% Pinot Noir - 12% Pinot Meunier - 8% Gewürztraminer - 4% Syrah

Vineyard: 3 Pinot Noir sites (Ochota Estate in Basket Range - a site in Ashton - a site in Carey Gully) - A single site in Piccadilly Valley (Pinot Meunier) - A single site in Basket Range (Gewürztraminer) - A single site in Mount Barker (Syrah)

Vine Age: Varied: 6-30-years-old (Pinot Noir) - 35-years-old (Pinot Meunier) - 21-years-old (Gewürztraminer) - 24-years-old (Syrah)

Soil Type: Varied: Primarily heavy granitic clay/loam

Viticulture: Practicing Organic

Fermentation: Native - 100% whole-cluster (red varieties) - pressings of 'Weird Berries of the Woods' (Gewürztraminer)

Skin Contact: 13 days

Aging: 2 months in old French barriques

pH: 3.56

Total Acidity: 5.6 g/L

Total SO₂: 45 ppm

About

The label may be completely illegible with its utterly lurid and almost painful yellow label. "That's the idea", said Taras back in 2018. "It's something in a clear bottle, released in Spring, nothing to hide, yummy". This wine has always been about the result and not the components, with each vintage changing quite a bit in the 'how's' and 'what's'. The name of the wine is taken from lyrics from the song 'Golden Brown' by The Stranglers as it was the song Taras and Amber danced to at their wedding. This vintage sees basically all of the Adelaide Hills fruit being used, due to the catastrophic wildfires in the Hills. That said, is a shining moment for sure of the vintage and a sublime wine, though sadly 2020 was bookended with tragedy of the Wildfires early on and Taras' battle with illness toward the end of the year, which resulted in his last dance to 'Texture Like Sun'.

The fruit was hand-picked throughout February and early March with only the best fruit being used. The clusters were kept separate and cold soaked for a few days then fermentation kicked off naturally. Toward the finale of primary fermentation the Gewürztraminer skins were tossed into the Pinot Noir and Meunier ferments. The fruit was hand plunged multiple times a day over the course of two weeks prior to being basket-pressed to old French barriques for aging. Taras and Louis made the barrel selections for the blend after two months of aging then blended the wines to tank to settle. It was bottled without fining or filtration and just a small 35ppm addition of sulfur.

Tasting Note

A blend of everything, pretty much, shaped into a very light, fresh red, or, a heavier rose. Sour cherry, pomegranate scents, sprigs of herbs, light dusting of pepper. Juiciness in texture, brisk acidity coursing through just-ripe strawberry fruit character. Nice twist of amaro-like bitterness through the wine, and finishing it too. Great drinking, deserves a chill.