



## Ochota Barrels

2020

# 'THE MARK OF CAIN'

*Pinot Meunier | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Pinot Meunier  
**Vineyard:** Sam Vigara's Vineyard  
**Vine Age:** 35-years-old  
**Soil Type:** Heavy red clay over granite  
**Viticulture:** Practicing Organic  
**Fermentation:** Native - 90% destemmed - 10% whole-cluster with a few added handfuls of stalks  
**Skin Contact:** 15 days  
**Aging:** 4 months in old French barrique  
**pH:** 3.44  
**Total Acidity:** 6 g/L  
**Total SO2:** 50 ppm  
**Total Production:** 190 cases

### Reviews

James Suckling | 95 points

### About

This is the third vintage of 'The Mark of Cain', the high-toned, effusive Pinot Meunier named after a punk band whom Taras had played as an opener for. 'The Mark of Cain' could be described as simple, but energetic, vocals layered atop a lurching and chaotic rhythm section...that aptly defines this wine. This is one of the oldest Pinot Meunier vineyards in the Adelaide Hills, planted in the Piccadilly Valley in 1985. The dry-farmed vines really provide a great deal of intensity for the delicate aromas and tones.

The fruit was hand-picked in mid-March and the vast majority of the fruit was destemmed with only 10% being kept intact. The lots were placed into two one-ton open top fermenters with a few handfuls of stalks and fermentation kicked off almost immediately. The cap was gently submersed for two weeks before being basket pressed to old French barriques for aging. After four months the wine was bottled without fining or filtration and just a small 40 ppm sulfur addition.

### Tasting Note

"This chimeric mutation of pinot noir is simply about pink florals in spring. There are elements of freshly baked vosges mountain cherry cake with an estery core dotted with fennel seed, almond meal, rhubarb and frijola. The palate drive is from crunchy whole bunch natural acidity. The ochota trademark of tightly wound fine tannins wrapped in a core of pulsing bright red berries. Succulent with the mid palate holding length and energy."  
- Taras Ochota