



## Ochota Barrels

2020

# 'THE PRICE OF SILENCE'

Gamay | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Gamay

**Vineyard:** Sam Vigara's Vineyard

**Vine Age:** 35-years-old

**Soil Type:** Fractured grey clay over granite

**Viticulture:** Practicing Organic

**Fermentation:** Native – 50% whole-cluster open top for six days - 50% whole-cluster carbonic for 30 days + 66 seconds

**Skin Contact:** 50% for 6 days - 50% for one month

**Aging:** 5 months in an old French puncheon

**pH:** 3.36

**Total Acidity:** 7.1 g/L

**Total SO2:** 50 ppm

**Total Production:** 40 cases

### Reviews

James Suckling | 93 points

### About

Gamay held a special place in Taras' heart and so did hardcore punk music. Both of those things combine here with one of the finest Gamay plantings in the new world named after one of Taras' favorite Aussie hardcore bands. Along with Pinot Noir, these two varieties are the only ones currently farmed at the Ochota 'Home Vineyard' in Basket Range. The fruit for 'The Price of Silence' come from a vineyard that Taras was very familiar with and is one of the oldest plantings of the variety in Australia. It is the same vineyard that 'The Mark of Cain' Pinot Meunier comes from as well. The Gamay block is roughly the size of two tennis courts and the three clones were planted in 1985. After a few years they were grafted to a more 'commercial' grape called 'Chardonnay.' Fast forward a couple of decades and in 2013 Taras helped Sam Vigara chainsaw the Chardonnay grafts and bring back Gamay canes from the original rootstock. Sadly 2020 really took its toll on this wine as the vineyard was destroyed by a wildfire blaze just after harvest and then Taras tragically passed away later in the year. This is ultimately a very special wine.

What few grapes were available were hand-picked in mid-March and brought back to the winery where they were immediately placed into small half-ton fermenters. Half of the grapes were fermented whole-bunch carbonic for a month (plus an additional 66 days of Taras playing the bongo as he so perfectly put it, meow) and the other half fermented entirely whole-cluster but open top with gentle hand plunging for six days. The lots were basket-pressed directly to a single French puncheon where the wine aged for five months.

### Tasting Note

Smells like an amaro or chinato! Like that. Cola, cherry, cranberry, sarsaparilla, fennel, mint, wormwood. Pretty and silky in feel in the palate but all those amaro-like characters there too. So fine, light and beautiful in texture. Utterly delicious. Compelling.