



Ochota Barrels

2022

'TEXTURE LIKE SUN - SECTOR RED 8'

Red Blend | South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 49% Gamay - 41% Grenache - 5% Gewürztraminer - 4% Pinot Noir

Vineyard: Eureka Vineyard (Adelaide Hills - Gamay, Gewürztraminer, Pinot Noir) - Endersby (McLaren Vale - Grenache)

Vine Age: Average 25-years-old

Soil Type: Clay and schist (Eureka) - Quartz and sand (Endersby)

Viticulture: Practicing organic

Fermentation: Native - 50% whole-cluster

Skin Contact: 7-10 days

Aging: 5 months in old French barriques

Alcohol: 11.5%

pH: 3.3

Total Acidity: 6.4 g/L

Total SO2: 61 ppm

Total Production: 540 cases

UPC: None

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'. 2022 marks the second vintage of a new era at Ochota Barrels with Amber taking control in the vineyards and cellar following the tragic passing of her husband Taras. 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. Keeping the song and eternal love going was never going to be in question and this blend of roughly 60% Adelaide Hills fruit with nearly 40% McLaren Vale fruit helps to accomplish that goal. Amber chose in 2022 to cut back on the number of varieties in this blend, showcasing Gamay and Grenache primarily, with a touch of texture from the Gewürtz and elegance from the Pinot Noir.

The fruit was hand-picked with only the best fruit being used. The clusters were kept separate and cold soaked for a few days, then fermentation kicked off naturally in small, open-top fermenters. Toward the finale of primary fermentation the Gewürztraminer skins were tossed into the Pinot Noir ferment. 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. Amber made the barrel selections for the blend after two months of aging then blended the wines to tank to settle.

Tasting Note

In 2022, with fewer white varieties in the blend, this wine leans more fresh red than deep rosé. It has sour cherry, pomegranate, and white pepper aromas on the nose. The palate is supple and juicy, as if the juice that pools at the bottom of a raspberry-picking basket were blended here. Acidity commands your attention on the mid palate, and there is a bite of bitterness on the finish. Drink chilled.