

Ochota Barrels

2021

'WHERE'S THE POPE?'

Syrah | McLaren Vale - Australia



About

'Where's the Pope?' – a pioneering thrash/hardcore band from 'Radelaide'. "Where's the Pope?' – a pioneering response to the queen m-f of a harvest in 2020, but the Vale was spared and produced some of the most sumptuous fruit. Taras and Amber didn't have any Adelaide Hills Syrah to play with in 2020 as it was pretty much all smoke tainted or the vineyards were destroyed so they had an idea (and they were always good ones...), why not take the Syrah from the insane 'Green Room' site? Amber continued this path in 2021. The schist soils form a diametric point with the carbonically macerated, early picked Syrah to find that vortex of calamity and calmness.

The fruit was hand-picked in early February and fermented entirely native whole-bunch outdoors in half-ton bins. The fruit was left between a week and three with a bit of hang plunging in the latter weeks. The lots were then basket-pressed to old French barriques with the gross lees. The wine matured for five months then the barrels were gravity fed to tank and left to settle overnight. The wine was bottled without fining or filtration and just a small 40ppm sulfur addition.

Tasting Note

"Clove and spiced blood orange basted in the elaborate flavors rustic bouillon. There is an ebb and flow of white sage, peppercorn and bay leaf, but ultimately this potion is awash with lashings of freshly picked fingerstaining dewberry, raspberry coulis, black forest cherries and suede. (yes....suede!!) keep that mind alive pussysausage.

All the while a composition of plush supple turkisk coffee grind-like tannins softly poise themselves with embrace, anchored in red line acidity He in that unmistakable savoury finish in a tailored suit....she the epitome of supple yet vivacious nervous energy.

They held hands.....and fell into it.....like a daydream.....or a fever.....the sky was on fire.....hallucinogen chromatickiss me.....you're beautiful."

- Taras Ochota on the 2020 vintage



OCHOTABARRELS.COM/

VSIMPORTS.COM

Stats

Grapes: 100% Syrah Vineyard: The Green Room Vineyard Vine Age: 25-years-old Soil Type: Ironstone over shallow limestone and heavy schist Viticulture: Certified organic - dryfarmed Fermentation: Native – 100% wholecluster (carbonically macerated) Skin Contact: 6-23 days Aging: 5 months in seasoned French barrique Alcohol: 12.6% Total Production: 300 cases

Reviews

The Wine Front | 94 points