



Ochota Barrels

2022

'IMPECCABLE DISORDER'

Pinot Noir | *Adelaide Hills - Australia*



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Soil Type: Shallow, fractured clay over limestone

Fermentation: Native — old French oak (100% whole-bunch, partial carbonic)

Aging: Seasoned French oak

Alcohol: 12.3%

pH: 3.6

Total Acidity: 5.0 g/L

Total SO₂: 30 ppm

Total Production: 70 cases

About

Impeccable Disorder is from a selected parcel of the most ethereally powerful Pinot Noir for the vintage. It is a deep, introspective Pinot Noir from the Piccadilly Valley located behind Mount Lofty. This area is regarded as one of the highest-altitude winegrowing regions in Australia (1300 to 1950ft). Fog and cool temperatures mean Pinot Noir is an apt choice. The label is from Taras' 1990s punk band Kranktus' first album. Just a normal picture of Taras strapped to a chair screaming.... with a TV tied to his head.... the usual.

The grapes are hand-picked and placed whole-bunch into old French oak barrels where the juice ferments spontaneously with partial carbonic maceration. Once fermentation is complete, lots are pressed off the skins and are sent back to the same barrels for aging. The wine is bottled unfinned and unfiltered; the only addition is a small dose of SO₂.

Tasting Notes

Intensely rustic, brooding, deep. Black fruits dance with sandy tannins before a pensive finish.