

A FOREST - OCHOTA BARRELS

South Australia



REGION: Adelaide Hills

BLEND: Pinot Noir

WINEMAKER: Taras Ochota

VINEYARD: _____

Grapes for this wine are grown on two sites high in the cool Adelaide Hills. One is planted with Dijon 114 and 115, and the other Dijon 777 clones, both the sites and the clones are kept separate for the initial fermentations. Soils are varied including shallow fractured clay over limestone.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

100% whole bunches are cold soaked and the different vineyards and clones are fermented separately with wild yeasts in a mix of old and new French oak barriques. During the first three months, the barrels are rolled occasionally and gently hand plunged. After ten months the wine is carefully gravity racked to tanks before being bottled unfiltered and unfiltered.



TASTING NOTES: _____

Spicy, sappy and alluring, this has a mix of black cherry and red fruits on the nose with a cooler foresty edge of bracken and leafy notes, gently savory and earthy too. The palate has a smooth and supple feel with a vibrant and silky core of bright red cherry flavor; fresh, pure and delicious.

WEBSITE: <http://www.ochotabarrels.com/>

This wine is suitable for vegans and vegetarians.