

# THE SLINT – OCHOTA BARRELS

South Australia



**APPELLATION:** Adelaide Hills

**BLEND:** Chardonnay (100%)

**WINEMAKER:** Amber Ochota

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from coolest section of the Adelaide Hills, planted at a steep 550 metres above sea level. Soils are composed primarily of fractured rocky ironstone with quartz deposits throughout, and vines average 14 years of age.

**VITICULTURE:** \_\_\_\_\_

Viticulture is non-certified organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked at dawn and basket pressed with full solids straight to seven seasoned barriques and one new oak puncheon. Must undergoes alcoholic fermentation with indigenous yeasts, and weekly batonnage for 24 weeks. Malolactic fermentation is blocked. Wine is settled by gravity and carefully racked before bottling.



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

This wine is suitable for vegans and vegetarians.

**TASTING NOTES:** \_\_\_\_\_

A tightly wound, cool climate Chardonnay, with a nose of granny smith apples and honeysuckle spice, that opens up to notes of gun flint, bee's wax and lemon rind. The palate is taut and precise, and finishes long with powerful elegance.