

SURFER ROSA – OCHOTA BARRELS

South Australia



APPELLATION: Adelaide Hills

BLEND: Pinot Noir (93%) and Grenache (7%)

WINEMAKER: Amber Ochota

VINEYARD: _____

Grapes are sourced from the cool Picadilly Valley vineyard, planted in 1985 and the Grenache from Onkaparinga Hills, just outside Adelaide, planted in 1998. The Pinot Noir is D5V12 clone.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Grapes are handpicked early to retain good levels of acidity. Whole bunches are macerated for 4-8 hours before being pressed into a mix of tank and seasoned French oak.

Fermentation is with indigenous yeasts. The wine is then settled and bottled unfinned and unfiltered with just a touch of SO₂.



TASTING NOTES: _____

A bright crunchy nose with red fruits and spice. The palate has a savoury dimension balanced supported by cherries and cranberries. It finishes bone dry.

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

This wine is suitable for vegans and vegetarians.