

# THE PRICE OF SILENCE - OCHOTA BARRELS

South Australia



**REGION:** Adelaide Hills

**BLEND:** Gamay

**WINEMAKER:** Taras Ochota

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

Grapes are sourced from a small vineyard in the Piccadilly sub-zone. In 1985 three Gamay clones were planted, but a few years later due to its unpopularity they were grafted to Chardonnay. Fast forward to 2013, and Taras convinced his grower mate Sam to chainsaw off the Chardonnay grafts and bring back canes from the Gamay rootstock. Soils are clay over limestone.

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

Viticulture is uncertified organic.

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

Grapes undergo full carbonic maceration for around 12 days. After nine days they are gently hand plunged, and then basket pressed to seasoned French barriques. Bottled unfiltered and unfiltered.

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

This wine is suitable for vegans and vegetarians.



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

Peppery nose, herby and fragrant with a beautiful violet aroma. In the mouth there's a great combination of crunchy fruit, gentle tannin, defined acid and floral complexity. Light as a feather and a joy to drink.