

WEIRD BERRIES IN THE WOODS – OCHOTA BARRELS

South Australia



APPELLATION: Adelaide Hills

BLEND: Gewürztraminer

WINEMAKER: Amber Ochota

VINEYARD: _____

Grapes are sourced from the Fugazi vineyard, located on a rise between the Onkaparinga River Gorge and Blewitt Springs in the McLaren Vale. Soils are ironstone and gravely red clay. The vines 65 around year-old dry farmed bush vines, which give tiny berries and very low yields.

VITICULTURE: _____

Viticulture is non-certified organic.

WINEMAKING: _____

Grapes are handpicked at dawn to retain freshness and undergo a cold soak for 2-3 days on skins. The must is then basket pressed and transferred to seasoned French barriques, where fermentation take place with natural yeasts. After six months (with sporadic batonnage for the first two), the wine is bottled unfiltered and unfiltered, with minimal additions of sulphur.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromatic and textured with notes of Turkish delight. Fresh, bright palate with jasmin and ginger followed by a chalky, mandarin skinned texture, refreshing acidity and a long and bright finish.