

# WEIRD BERRIES IN THE WOODS – OCHOTA BARRELS

South Australia



**APPELLATION:** Adelaide Hills

**BLEND:** Gewürztraminer

**WINEMAKER:** Taras Ochota

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

Grapes are sourced from the Fugazi vineyard, located on a rise between the Onkaparinga River Gorge and Blewitt Springs in McLaren Vale. Soils are ironstone and gravely red clay. The vines are 65 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 takes 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 jasmine and ginger followed by a chalky, mandarin skinned texture, refreshing acidity and a long and bright finish.