

I AM THE OWL - OCHOTA BARRELS

South Australia



REGION: Adelaide Hills

BLEND: Syrah (100%)

WINEMAKER: Taras Ochota

VINEYARD: _____

For this cuvee Taras sources his fruit from a vineyard in the Mount Barker district, with 19-year-old vines planted on grey loam over dry brown clay.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Handpicked grapes are cold soaked for 3 days until the start of wild yeast fermentation. Wine undergoes gentle pigeage and hand plunging and spends a total of 88 days on its skins and stalks. Wine is then basket pressed into French oak where it spends 7 months, with sporadic battonage for the first 2 months. Bottled unfiltered and unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A complex, spicy and finely textured Syrah that has a peppery sheen across blackberry and red plum fruit aromas, there's a dark stony edge too, really vibrant. The palate is wrapped in soft, supple tannin, plenty of crunchy black and red fruit flavor