

THE MARK OF CAIN- OCHOTA BARRELS

South Australia



APPELLATION: Adelaide Hills

BLEND: Pinot Meunier

WINEMAKER: Amber Ochota

VINEYARD: _____

The Pinot Meunier grapes are grown in a small vineyard in the heart of the cool Picadilly Valley, a sub-region of Adelaide Hills. The vineyard was planted in 1985 and sits between 400-600 metres above sea level.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Grapes are handpicked and fermented as de-stemmed whole bunches, with a few of the stalks added back to the fermentation. Maceration is gentle, with light cap submersion by hand completed once a day between 7-10 days. The wine is pressed into seasoned French oak barrels before being bottled unfiltered and unfiltered, with just a small amount of SO2

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An electric, refreshing red, with floral notes and aromas of cherry and aniseed. On the palate, it's driven by juicy, red berry fruit, rhubarb and a tightly wound tannin-structure.