

WHERE'S THE POPE? - OCHOTA BARRELS

South Australia



APPELLATION: McLaren Vale

BLEND: Syrah

WINEMAKER: Amber Ochota

VINEYARD: _____

Grapes for this wine were grown in the warm but sloping Onkaparinga Hills vineyard, planted on schist and clay soils. The vines were planted in 1996.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

Fermentation is whole bunch, with 80% fermented through short, gentle macerations done by hand plunging and 20% through carbonic maceration. It is pressed straight into seasoned French oak barrels for 94 days. Bottled unfiltered and unfiltered with minimal sulfur and no other additions.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Lifted spice, Satsuma plum compote and a herbal thread of crushed leaves and black pepper entwine the nose. On the palate, there is a leafy freshness combined with a dark, brooding black olive character that combines new and old school interpretations of Syrah.