

OCHOTA BARRELS A FOREST PINOT NOIR

Where the rest of the Ochota Barrels' wines are single vineyard wines, this is composed of two sites and two clones high in the Hills. Dijon 777 comes from the Ashton sub-district at 1,800 feet and MV6 from Carey Gully at 2,000 feet. The clones were fermented separately (777 at 100% whole cluster and MV6 at 25% whole cluster) and cold soaked until wild yeast fermented started. Basket pressed to seasoned French barriques where it spent 12 months resting. It was bottled unfinned and unfiltered.

A strikingly floral nose of crushed petals and stems sets this liquid's framework. Garrigue and Nordic forest undergrowth taunts damson fruit, pain d'épice and subtle peaty elements into a convincing show of rusticity. The delicate sappiness holds the taut, yet compact and structured palate in a state of flux, whilst tarry red currents and slightly meaty components enfold long with a savory egress. Once opened this wine will move considerably after day one with more flamboyant adjectives that will make this tasting note seem 101 standard issue.

Region: Adelaide Hills

Varietal: 100% Pinot Noir

Vintage: 2012

Vineyard: Two Sites

Vine Age: 28 years old

Clones: 50% 777 & 50% MV6

Yield: 1.5 tons per acre

Soil Type: Shallow and Fractured Clay over Limestone

TA: 7.1 grams per liter

pH: 3.33

Alcohol: 13.2%

Oak: 12 months in seasoned French barrique

Production: 59 cases