



Ochota Barrels

2022

'THE GREEN ROOM'

Grenache Noir | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: The Green Room Vineyard

Vine Age: 75-years-old

Soil Type: Red loamy clay with ironstone over deep limestone and schist

Viticulture: Certified organic - dry-farmed

Fermentation: Native - 50% whole-cluster - 25% destemmed but with stem inclusion - 25% true whole-cluster carbonic

Skin Contact: 6-21 days

Aging: 5 months in old French barrique

Alcohol: 12.2%

Total Production: 488 cases

About

This is the third vintage of the wine being varietally labelled. The vineyard source has never changed for the wine and remains one of the great sites in the Ochota Barrels' lineup. 'The Green Room' was created as an incubator of sorts for a wine ready for the 'big stage' and this wine has certainly arrived and the name will continue moving forward. Not a single spray was done this vintage and the certified organic, gnarly bushvines really sang the most beautiful notes. Amber felt the 2021 was a special vintage for this wine and not just because it was the first one after the passing of Taras, but the wine itself is extremely lively and hits higher tones than usual.

The fruit was hand-harvested over two weeks in mid-February. The fruit was separated into three different fermentation lots of 50% entirely whole-cluster, 25% destemmed but with all of the stems included in the ferment and the balance being whole-cluster but a true carbonic fermentation. The fruit was all cold-soaked for five days until wild yeast fermentation kicked off. The ferments were gently foot stomped and hang plunged between one week and a month depending on the ferment. The wine was basket-pressed to old French barriques for five months of aging then blended and settled in tank. It was bottled without fining or filtration and just a small 40ppm sulfur addition.

Tasting Note

Shimmering garnet color. Aromas of blueberry, white strawberry and lemon-blueberry juice waft with a stinky characteristic and notes of orange peel and bitter spice elements. The palate is light in body and has a rounder texture than the 2020 with that orange peel note repeating and a saline element emerging. There are fine, sandy tannins that lead to a mouth-watering, thirst-quenching finish.