


Ochota Barrels

2025

# 'THE GREEN ROOM'

*Grenache | McLaren Vale - Australia*




## Stats

**Grapes:** 100% Grenache
**Vineyard:** Grancari Vineyard (Onkaparinga Hills)
**Vine Age:** 83-years-old
**Soil Type:** Red loamy clay with ironstone over deep limestone
**Viticulture:** Certified organic
**Fermentation:** Native – open-top fermenters with 25% whole clusters
**Skin Contact:** 12 days
**Aging:** 4 months in old French barrique
**Alcohol:** 11.2%
**pH:** 3.37
**Total Acidity:** 5.7 g/L
**Total SO2:** 67 ppm
**Total Production:** 206 cases
**UPC:** None

## Reviews

**James Suckling** | 94 points

## About

The Green Room Vineyard, a.k.a. the Grancari vineyard in the Onkaparinga Hills farmed by the Ochotas' dear old friend, Rino, has always been the source of fruit for this 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.' It's also the place you want to be in the barrel of a wave (a nod to Taras and Ambers' love for surfing). The 83-year-old certified organic vines are tucked in behind suburbia, and with an easy and lightly worked fermentation comes a youthful, fragrant, and bright wine. This red wine is bottled in clear glass to "encourage the glorious simplicity of what mother nature can provide without interference."

The fruit was hand-harvested over two weeks in mid-late February. The fruit was fermented with ambient yeasts, with about 25% of the batch fermenting entirely whole-cluster. The fruit was all cold-soaked for five days until wild yeast fermentation kicked off. The ferments were gently foot stomped and after 12 days, the wine was basket-pressed to old French barriques for four months of aging then blended and settled in tank. It was bottled with just a small sulfur addition and pad filtration. No fining.

## Tasting Note

Lifted spice, plum compote and a herbal thread of thyme with white pepper entwine the strikingly fragrant bouquet of bouillon. The palate entry is opulent yet nervy, and the finish swirls beyond the last wave.