



## Ochota Barrels

2024

# 'FUGAZI'

Grenache | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Grenache

**Vineyard:** The Fugazi Vineyard

**Vine Age:** 77-years-old

**Soil Type:** Ironstone & gravel infused red clay

**Viticulture:** Practicing organic – dry-farmed

**Fermentation:** Native – one-ton plastic picking bins (20% whole-cluster)

**Skin Contact:** 14 days

**Aging:** 5.5 months in seasoned French barrique

**Alcohol:** 13%

**pH:** 3.7

**Total Acidity:** 4.8 g/L

**Total SO<sub>2</sub>:** 80 ppm

**Total Production:** 200 cases

### Reviews

James Suckling | 96 points

### About

The Ochota Barrels wines have an air of rebellion about them, constantly challenging the status quo. They have combined hands-off winemaking congruent with meticulous attention to detail, embracing a true 'less-is-more' approach. This has resulted in many of South Australia's most interesting, and game changing, wines of the past decade plus. The Fugazi Grenache is a wine that has always been ahead of its time. It set the tone for a more elegant, pure-fruited, medium-bodied style of McLaren Vale Grenache which has become the de facto style. The vineyard was named after the post-hardcore punk band Fugazi that was playing on Taras and Amber's car stereo as they arrived at the vineyard, which sits on a rise between the Onkaparinga River Gorge and Blewitt Springs in McLaren Vale. The organically dry-farmed, bushvines were planted in 1947 on rocky ironstone infused with a gravelly, red clay. There was no Fugazi in 2023 due to summer hail, but it's back in 2024!

The small bunches were hand-picked in early March and brought back to the shed where they underwent a gentle cold soak for one night. The fruit was taken outdoors, 25% whole-cluster and 75% hand-destemmed, to start spontaneous fermentation in six small, plastic fermenters. The fruit was carefully hand-plunged and spent between 10-30 days on skins depending upon the lot. The ferments were basket pressed to neutral French barriques with sporadic battonage implemented for the first 2 months, getting a bit of lees contact adding a slight touch of a reductive note to the notoriously oxidative Grenache. After about five and a half months of aging, the wine was racked to tank and bottled without fining or filtration and only minimal SO<sub>2</sub> added.

### Tasting Note

The taut, nervous tension of compact red currants and satsuma plums fills the mid-palate with mouthwatering red berry intensity. Finely grained tannins frame the svelte, fleshy weight of forest cherries and persimmons.