

Ochota Barrels

2025

'FUGAZI'

Grenache | McLaren Vale - Australia



Stats

Grapes: 100% Grenache
Vineyard: The Fugazi Vineyard
Vine Age: 78-years-old
Soil Type: Ironstone & gravel infused red clay
Viticulture: Practicing organic – dry-farmed
Fermentation: Native – one-ton plastic picking bins (40% whole-cluster)
Skin Contact: 21 days
Aging: 7 months in seasoned French barriques & a few puncheons
Alcohol: 13.9%
pH: 3.32
Total Acidity: 6.3 g/L
Total SO2: 58 ppm
Total Production: 300 cases

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.

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, 40% whole-cluster and 60% hand-destemmed, to start spontaneous fermentation in six small, plastic fermenters. The fruit was carefully hand-plunged and spent 21 days on skins. The ferments were basket pressed to neutral French barriques and a few puncheons with sporadic battonage implemented for the first 2 months, getting a bit of lees contact adding a sight touch of a reductive note to the notoriously oxidative Grenache. After about 7 months of aging, the wine was racked to tank and bottled without fining or filtration and only minimal SO2 added.

Tasting Note

Tight red currants and vivid satsuma plums bring a charged, mouthwatering core of red fruit. Silky tannins outline the supple weight of woodland cherry and persimmon, guiding the wine into a long, juicy, and subtly savory finish.