



Ochota Barrels

2022

'186'

Grenache | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: The Fugazi Vineyard
(Blewitt Springs)

Vine Age: 75-years-old

Soil Type: Ironstone & gravel infused
red clay

Viticulture: Practicing organic – dry-
farmed

Fermentation: Native - seasoned
Vosges barrique (100% whole cluster)

Skin Contact: 186 days

Aging: Aged 186 days in a seasoned
Vosges barrique

Alcohol: 13.1%

pH: 3.6

Total Acidity: 5.6 g/L

Total SO2: 29 ppm

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Total Production: 46 cases



About

This extremely small-batch Grenache is from the same Blewitt Springs parcel of Grenache fruit as the Fugazi, but left on skins for a whopping 186 days. The story goes that Taras would remove the head of a seasoned Vosges barrique and fill it with bunches of their gorgeous Blewitt Springs Grenache (planted 1947). He'd put the head back on and pop it in the back of the shed. Then, the morning of International Grenache Day (186 days later) he would pull it out and press it through a vintage pillow case. At this point, Taras always found it hard not to eat all the skins and drink all the surrounding liquidthis was the reason there was always so few bottles produced.

Grapes were hand harvested and fermented according to the rustic, auspicious method outlined above. No additions besides minimal SO2.

Tasting Notes

Majestic texture. This is as ethereal as Grenache gets... silky, almost weightless, yet complex. The fruit is light, but generous, and there is a savory edge that adds depth. It will please Pinot lovers.

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