



Worlds Apart

2023

'RITES OF SPRING'

Grenache | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: Wood Vineyard (McLaren Flat)

Vine Age: 66-years-old

Soil Type: Ancient sand dune

Viticulture: Practicing organic

Fermentation: Native – open-top fermenters (50% whole bunch)

Skin Contact: 10-30 days

Aging: 8 months in neutral French oak

Alcohol: 13%

pH: 3.38

Total Acidity: 6.3 g/L

Total SO₂: 52 ppm

Total Production: 378 cases

About

Rites of Spring refers to a Washington DC post-hardcore band whose members went on to form Fugazi, who were referring to a Stravinsky ballet that caused a full blown riot in Paris, that was referring to ancient Pagan rituals in which a "Chosen One" was sacrificed to the Earth by dancing until their death... so basically it's a riff on the Ochota Barrels 'Fugazi' Grenache and a bunch of other punk boy nonsense. The fruit comes from the Wood Vineyard in McLaren Flat which is adjacent to Blewitt Springs (both in McLaren Vale).

Grapes were hand picked and then fermented spontaneously in open-top fermenters with 50% whole clusters and 50% crushed fruit. After 10-30 days of skin contact depending on the lot, the wine was pressed off the skins and sent to neutral French oak for 8 months of aging. It was then bottled with just 52 ppm sulfur and a gentle filtration. No fining.

Tasting Notes

Rocking a rebellious crimson, this wine explodes like a punk anthem, with notes of wildflowers and red berries on the palate. Fine tannins and edgy acidity compose a raucous symphony, guiding to a memorable finish that echoes like the final chords of a punk ballad.