Worlds Apart

2024

# 'RITES OF SPRING'

*Grenache | McLaren Vale - Australia*

NATURAL ORGANIC VEGAN

## Stats

**Grapes:** 97% Grenache - 3% Syrah
**Vineyard:** 75% Fi Wood's Whitings Road - 18% Jim Zerella's Sellicks Hill - 7% Brini Estate Blewitt Springs
**Vine Age:** Average: 70-years-old
**Soil Type:** 82% sand - 18% red clay
**Viticulture:** Practicing organic
**Fermentation:** Native – open-top fermenters (50% whole bunch)
**Skin Contact:** 10-21 days
**Aging:** 10 months in neutral French oak barrels
**Alcohol:** 13%
**pH:** 3.51
**Total Acidity:** 5.6 g/L
**Total SO2:** 97 ppm
**Total Production:** 372 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. In 2024, this wine has become Louis' regional Grenache–a blend of different old vine parcels from opposite ends of McLaren Vale, achieving balance and maintaining a sense of place. It was both a high quality and high yielding vintage for Grenache in the Vale.

Grapes were hand picked and then fermented spontaneously in open-top fermenters with 50% whole clusters and 50% crushed fruit. After 10-21 days of skin contact depending on the lot, the wine was pressed off the skins and sent to neutral French oak for 10 months of aging. It was then bottled with sulfur and a sterile filtration. No fining.

## Tasting Notes

Crimson red. A bright, jovial nose that leads to red berries, wildflowers, and powdery tannins on the palate. It's just the right amount of raw-meets-refined.