



## Ochota Barrels

2020

# 'THE GREEN ROOM'

*Grenache Noir* | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Grenache  
**Vineyard:** The Green Room Vineyard  
**Vine Age:** 74-years-old  
**Soil Type:** Red loamy clay with ironstone over deep limestone and schist  
**Viticulture:** Certified Organic  
**Fermentation:** Native – 40% whole-cluster - 40% destemmed but with stem inclusion - 20% carbonic  
**Skin Contact:** 6-29 days  
**Aging:** 2.5 months in old French barrique  
**pH:** 3.4  
**Total Acidity:** 6 g/L  
**Total SO<sub>2</sub>:** 50 ppm  
**Total Production:** 300 cases

### Reviews

James Suckling | 94 points

### About

This is the second vintage of the wine being varietally labelled. The vineyard source has never changed for the wine and remains one of the great sites in the Ochota Barrels' lineup. Taras said that 2020 was perhaps the best vintage he had ever seen in McLaren Vale and the purity and power at earlier pick dates fit exactly into the Ochota Barrels mantra. 'The Green Room' was created as an incubator of sorts for a wine ready for the 'big stage' and this wine has certainly arrived and the name will continue moving forward. Not a single spray was done this vintage and the certified organic, gnarly bushvines really sung the most beautiful notes in 2020.

The fruit was hand-harvested over two weeks in late-February. The fruit was separated into three different fermentation lots of 40% entirely whole-cluster, 40% destemmed but with all of the stems included in the ferment and 20% being whole-cluster but a true carbonic fermentation. The fruit was all cold-soaked for four days until wild yeast fermentation kicked off. The ferments were gently foot stomped and hang plunged between one week and a month depending on the ferment. The wine was basket-pressed to old French barriques for ten weeks of aging then blended and settled in tank. It was bottled without fining or filtration and just a small 40ppm sulfur addition.

### Tasting Note

Shimmering garnet color, white strawberry and cherry juice, crisp tannins, faint dusting of spice, chewy texture through great length, mouth-watering and cool finish. Easy drinking style but with tension, fine detail and delicacy. Very beautiful.