

## OCHOTA BARRELS THE FUGAZI VINEYARD' GRENACHE

MCLAREN VALE AUSTRALIA



## THE WINE

Taras Ochota's wines have an air of rebellion about them - constantly challenging the status quo. He combines hands-off winemaking with a meticulous attention to detail, embracing a true 'less-is-more' approach, and has been creating some of South Australia's most interesting, and game changing, wines of the last decade. His Fugazi Grenache is a wine that was ahead of its time. It set the tone for a more elegant, pure-fruited, medium-bodied style of McLaren Vale Grenache which is definitely in vogue at the moment. The vineyard was named from a quirk – the post-hardcore punk band Fugazi 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 vineyard was 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 Taras' shed where they underwent a gentle cold soak for one night. The fruit was taken outdoors, 80% whole-cluster and 20% hand-destemmed, to start spontaneous fermentation in small, half ton fermenters. The fruit was carefully hand-plunged and spent between 6-80 days on skins depending upon the lot. The ferments were basket pressed to neutral French barriques 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 six months of aging the wine was racked to tank and bottled without fining or filtration and only minimal SO2 added.

## THE STATS

2018 Vintage

Grapes 100% Grenache Viticulture Certified Organic

Vineyard The Fugazi Vineyard - Onkaparinga/Blewitt Springs Ridge

Soil Type Ironstone & gravel infused red clay

Vine Age 71-years-old

**Fermentation** Native - open top in half ton stainless steel fermenters - 80% whole-cluster

Aging 6 months in 5-10-year-old French barriques

Alcohol 12.8% pН 3.63 **Total Acidity** 5.0 g/L Total SO<sup>2</sup> 40 ppm **Production** 490 cases

## THE PRESS