



Ochota Barrels

2021

'FUGAZI'

Grenache | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: The Fugazi Vineyard

Vine Age: 74-years-old

Soil Type: Ironstone & gravel infused red clay

Viticulture: Practicing organic – dry-farmed

Fermentation: Native – one-ton plastic picking bins (80% whole-cluster)

Skin Contact: 8-80 days

Aging: 6 months in seasoned French barrique

Alcohol: 12.9%

pH: 3.59

Total Acidity: 5.1 g/L

Total SO₂: 38 ppm

Total Production: 359 cases

About

Ochota's wines have an air of rebellion about them – constantly challenging the status quo. The wines have combined a hands-off winemaking congruent to meticulous attention to detail, embracing a true 'less-is-more' approach. This has resulted in many of South Australia's most interesting, and game changing, wines of the past decade plus. The Fugazi Grenache is a wine that has always been ahead of its time. It set the tone for a more elegant, pure-fruited, medium-bodied style of McLaren Vale Grenache which has become the de facto style. 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, bushvines were 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 the 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, plastic fermenters. The fruit was carefully hand-plunged and spent between 8-80 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 slight touch of a reductive note to the notoriously oxidative Grenache.

Tasting Note

A fragrant thread of wild herbs, fennel seed and charcuterie is underpinned with raspberry, violets and Asiatic spice. The taut, nervous tension of compact red currants and Satsuma plum fills the mid palate with mouth-watering red berry intensity. Finely grained tannins position this svelte, fleshy, and measured weight of forest cherries and persimmon into a long succulent and savory finish