

THE GREEN ROOM - OCHOTA BARRELS

South Australia



REGION: McLaren Vale

BLEND: Grenache and Syrah

WINEMAKER: Amber Ochota

VINEYARD: _____

Fewer than 400 cases of this wine are mad, from vines planted in 1946. Grapes are handpicked early in the morning from three sites in the western reaches of the Vale. Soils are red loamy clay with ironstone over deep limestone.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Fermentation is 65% whole bunch, cold soaked for four days. Fermentation occurs spontaneously and the wine spends 8-23 days on skins, pigeaged and hand plunged daily. It is basket pressed to neutral barrels for 2 months of ageing in old French barriques. Bottled unfinned and unfiltered with minimal sulfur.

WEBSITE: <http://www.ochotabarrels.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Lifted spice, Satsuma plum compote and a herbal thread of thyme with white pepper entwine the strikingly fragrant bouquet of bouillon. The palate is opulent yet nervy with medium bodied savory, (almost Pinot like) finely grained textural components resembling pomegranate and lingonberry.