

FUGAZI – OCHOTA BARRELS

South Australia



APPELLATION: McLaren Vale

BLEND: Grenache (100%)

WINEMAKER: Taras Ochota

VINEYARD: _____

Grapes are sourced from the Fugazi vineyard, planted with 66 year-old dry farmed bush vines on the Blewitt Springs ridge. Berries are tiny and yields are miniscule. Soils are ironstone and gravel infused red clay.

VITICULTURE: _____

Viticulture is non-certified organic.

WINEMAKING: _____

Grapes are handpicked at dawn and undergo a cold soak before fermenting naturally with gentle hand plunging. Wine spends 90 days on skins with 80% whole bunches, and is then basket pressed and transferred to seasoned barriques for 6 months (with sporadic batonnage for the first 2 months). Wine is bottled unfinned and unfiltered, with minimal additions of sulphur.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fragrant thread of wild herbs, fennel seed and charcuterie is underpinned with raspberry, violets and Asian spice. Finely grained tannins a long, succulent, and savoury finish. A very pure expression of Grenache.