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2012 Ochota Barrels 'The Green Room' Grenache Noir - Syrah McLaren Vale

The term 'The Green Room' refers to a performer (or wine in this case) that is not quite ready for the big stage. While this offering may not be the most well-known of Taras' wines, it will soon see its time on stage. It is made in a very approachable and slurpable style, yet a wine that pleases the other senses as much as the palate. 2/3 Grenache and 1/3 Syrah, handpicked early the morning of February 16th from a single site in the western reaches of the Vale, the grapes were cold soaked for four days (85% whole bunch) until fermentation occurred spontaneously. The juice spent 88 days on skins with frequent pigeage. After the ferment ceased, it was basket pressed to neutral barrels for 3 months of aging. Bottled unfined and unfiltered with minimal SO2.

Sage, rosemary and thyme infused with cranberry and orange peel outline the perfect growing conditions in 2012. The succulent and layered spiced plum ground swell is built upon by the subtle infusion of garrigue and rose petals. The palate entry is opulent yet nervy with medium bodied savory (almost Pinot like) finely grained textural components resembling cherry skin and wild berries.

• Region: McLaren Vale

• Varietal: 66% Grenache - 34% Syrah

Vintage: 2012

• Vineyard: An Über-Secretive Site in Western McLaren Vale

Vine Age: 65 years oldYield: 1.3 tons per acre

• Soil Type: Red Loamy Clay over Deep Limestone

TA: 6.2 grams per liter

• **pH**: 3.45

• Alcohol: 13.8%

Oak: 3 months in seasoned French barrique

• **Production**: 298 cases