



OTTELIA

CABERNET SAUVIGNON

2014 COONAWARRA

The 2014 Ottelia Cabernet Sauvignon is created with fruit from our own vineyards at our property 'Ottelia' and 3 other vineyards in the region. The combination of vineyards showcase the different soil profiles and micro climates within Coonawarra to create a classic and distinctive Coonawarra Cabernet. The wine is 95% Cabernet Sauvignon and 5% Merlot.

The average vine age in the wine is 20 years. Low to moderate cropping saw an average yield of 5.7 tonnes per hectare in 2014. The individual parcels of wine have been vinified separately and matured in a combination of new, 2 year old and 5 year old French oak to achieve the true benefits of oak maturation while avoiding oak dominance. The wine was blended in August 2016.

The 2014 vintage report for Coonawarra can be summarised as excellent. A hot, dry January developed into a moderate February with classic cool Coonawarra evenings continuing into a cool autumn. The dry extended ripening conditions were optimal for Cabernet Sauvignon and resulted in wines with high colour density, fruit concentration and tannin structure.

ANALYSIS AT HARVEST:

Be 13.4 to 14.6
pH 3.43 to 3.74
Acid 6.6 to 7.2 g/l
Harvest Date 17th to 29th of April

BOTTLED WINE ANALYSIS:

Alcohol 13.9%
pH 3.54
Acid 6.6 g/l
Sugar < 1.0 g/l
Bottled January 2017

TASTING NOTES

NOSE: Berry fruits, ripe cherry, dark chocolate and liquorice aromas with some cedar nuance, subtle varietal lift and background French oak.

PALATE: Rich, ripe mouth filling cherry, berry and dark chocolate flavours with generous mid palate weight and good length. Fruit and oak tannins are both textural and enhancing.

CONTACT

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