

OTTELIA

PINOT GRIS

2017 LIMESTONE COAST

The 2017 Pinot Gris is a blend of fruit from the Zanello family in Robe (75%) and the Ellis family in Mount Gambier (25%).

The regions of Robe and Mount Gambier are both within the Limestone Coast. The combination of fruit from these vineyards and regions has allowed us to assemble a wine with excellent structure and appeal.

Mount Gambier and Robe are perched on the Southern Ocean and have typically cool to moderate day and night temperatures, ideal for the flavour, structure and textural development of this delicate variety.

The 2017 growing season saw a mild summer with cool ripening conditions, similar to the 2016 growing season and proved close to ideal for Pinot Gris. The fruit from Robe was harvested first, followed by the Mount Gambier fruit over the following weeks.



ANALYSIS AT HARVEST:

Be 11.0 to 12.3
 pH 3.15 to 3.30
 Acid 8.8 to 11.3 g/l
 Harvest Date 1st March to 24th March

BOTTLED WINE ANALYSIS:

Alcohol 12.6%
 pH 3.22
 Acid 6.6 g/l
 Sugar 4.0 g/l
 Bottled December 2017

TASTING NOTES

NOSE: Aromas of fresh green apples and nashi pear with lemon zest and hints of herbal aniseed.

PALATE: Apple and citrus flavours with a silky, textural, mid palate balanced by fresh acidity and spice elements.

CONTACT

J & M Innes P/L
 V & A Lane
 Coonawarra SA 5263
 Ph. 0409 836 289
hello@ottelia.com.au
www.ottelia.com.au