



OTTELIA

SANGIOVESE

2017 LIMESTONE COAST

The Limestone Coast wine zone encompasses the regions of Coonawarra, Padthaway, Wrattobully, Mount Benson, Robe and Mount Gambier. There is great diversity of climate within the Limestone Coast, with the warmer regions better suited to red varieties such as Sangiovese, that need to achieve full flavour and textural ripeness.

The Ottelia 2017 Sangiovese is made with fruit sourced from the warmer Mediterranean region Padthaway. The vines are 18 years old and grown from the H6 V9 Sangiovese clone. Fruit thinning is practised to achieve yields of approximately 8 tonnes per hectare.

The wine making philosophy is to promote the fruit flavour and structure of the wine while allowing the characteristic acidity and tannin of the Sangiovese to prevail. Time spent in medium aged oak puncheons assists with softening and rounding the tannins whilst retaining and enhancing the mid palate fruit structure.

Like all good Sangiovese, this wine is enhanced when complimented with food.

ANALYSIS AT HARVEST:

Be 12.9 to 13.4
 pH 3.42 to 3.52
 Acid 5.8 to 6.3 g/l
 Harvest Date 29th of March to 5th of April

BOTTLED WINE ANALYSIS:

Alcohol 13.6%
 pH 3.4
 Acid 5.7 g/l
 Sugar < 0.2 g/l
 Bottled November 2018

TASTING NOTES

NOSE: Violets, mulberries and red liquorice complemented by fresh fennel and a savoury peppery nasturtium leaf.

PALATE: Characteristics of sour cherry and rhubarb with a warming element of earthy spice to finish.

CONTACT

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