

OTTELIA

SAUVIGNON BLANC

2017 MOUNT GAMBIER



The Ellis family's vineyards are in the Mount Gambier GI and located to the SW of Mount Gambier in the Kongorong area. The close proximity to the Southern Ocean provides the coolest maritime climate in mainland Australia with a similar heat summation as Marlborough NZ. The maritime climate allows for an extended ripening period through autumn, which is ideal for the accumulation of flavour and optimum ripening.

The vineyards are planted in fractured flinty limestone, which forms much of the surface cover in this relatively flat but undulating area lying a few meters above sea level. Underlying the limestone is a ribbon of shallow but fertile soil that allows the vines to develop in this challenging soil profile. The surface limestone is very flinty and this contributes to the mineral elements and hint of gun smoke character in the wine.

The vineyard is cane pruned and cropped at 6 tonnes per hectare in 2017. The fruit was selectively harvested over a 10-day period to capture a range of flavours, from the more austere herbaceous through to grapefruit and passionfruit.

ANALYSIS AT HARVEST:

Be 10.7 to 11.8
pH 2.73 to 3.26
Acid 8.2 to 9.6 g/l
Harvest Period 23rd of March to 1st of April

BOTTLED WINE ANALYSIS:

Alcohol 11.2%
pH 3.14
Acid 7.76 g/l
Sugar 4.44 g/l
Bottled 28th of July 2017

TASTING NOTES

NOSE: Aromas of grapefruit, kiwi fruit and tropical fruit with a characteristic gooseberry varietal lift. A subtle mineral flintiness adds an extra dimension to the fruit driven aromas.

PALATE: The attractive fruit elements from the aroma combine on the palate with a hint of aniseed. Refreshing acidity and crisp mineral elements add balance to the mouth filling flavours leaving a lovely lingering finish.

CONTACT

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