



OTTELIA

CABERNET SAUVIGNON

2013 COONAWARRA

The 2013 Ottelia Cabernet Sauvignon is sourced from 4 vineyards in Coonawarra to achieve a full flavoured and structured wine. The wine is 93% Cabernet Sauvignon and 7% Merlot. The combination of vineyards and selective harvesting allows us to achieve a rich flavour profile with distinctive Coonawarra Cabernet Sauvignon definition.

The average vine age in this wine was 23 years and low to moderate cropping with an average yield of 5.7 tonnes per hectare in 2013. 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 February 2015.

The 2013 vintage report for Coonawarra can be summarised as excellent, characterised by a warm, dry summer and then a cool autumn. These conditions were optimal for Cabernet Sauvignon and resulted in wines with high colour density, fruit concentration and tannin structure.

ANALYSIS AT HARVEST:

Be 12.9 to 14.3
 pH 3.39 to 3.76
 Acid 5.8 to 7.4 g/l
 Harvest Date 27th March to 18th April

BOTTLED WINE ANALYSIS:

Alcohol 13.54%
 pH 3.52
 Acid 6.7 g/l
 Sugar < 1.0 g/l
 Bottled March 2015

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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