

# OTTELIA

## CHARDONNAY MOUNT GAMBIER 2015

The Ellis family's vineyards are in the Mount Gambier GI and located to the SW of Mount Gambier. 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 was planted in 2004 and the fruit selected was from Bernard 96, which is a Burgundy clone. The vines are cane pruned and cropped at 6 tonnes per hectare in 2015. The fruit was machine harvested pre dawn while the fruit is still cold and then delivered to the winery for processing. Maximum care is taken to process the fruit gently so as to avoid over extraction and to maintain vibrant fruit characters. Juice is cold settled and fined with milk to minimise phenolics, then racked and cold fermented over a 3-week period. The wine is left un sulphured on yeast lees with regular stirring during cold stabilisation and up until a month before bottling. 15% of the wine is barrel fermented in new French oak and undergoes MLF to add flavour and complexity while still maximising fruit definition and flavour.

### ANALYSIS AT HARVEST:

Be 12.2  
pH 3.07  
Acid 8.37 g/l  
Harvest Date 16th March

### BOTTLED WINE ANALYSIS:

Alcohol 12.9 %  
pH 3.23  
Acid 6.6 g/l  
Sugar 1.8 g/l  
Bottled December 2015

### TASTING NOTES

**NOSE:** Fragrant lime and apple aromas with a nuance of complex yeast and oak.

**PALATE:** Eloquent grapefruit, apple and mineral qualities contribute to a great texture, balanced with tingling cool climate acidity and an inviting finish.

### CONTACT

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

