

OTTELIA

PINOT NOIR

2015 MOUNT GAMBIER

Fruit for the 2015 Pinot Noir is sourced from the Pudney family whose vineyards are located in the Mount Gambier GI, situated on the Southern Ocean. The close proximity to the ocean creates a cool maritime climate which lends itself exceptionally well to the variety. It is also a challenging environment due to the cool conditions through spring and early summer, combined with severe coastal winds and often overcast skies.

The vineyards are planted in a fractured, flinty limestone with an underlying ribbon of fertile soil with a hard limestone bedrock below. This profile creates a tough growing environment for young vines, however once established they grow remarkably well.

These vineyards were planted in 1990 using the MV60 Pinot Noir clone. Yields in 2015 were 5.3 tonnes per hectare.



ANALYSIS AT HARVEST:

Be 12.2
pH 3.47
Acid 6.8 g/l
Harvest Date 20th of March

BOTTLED WINE ANALYSIS:

Alcohol 12.3%
pH 3.63
Acid 5.14 g/l
Sugar < 0.2 g/l
Bottled November 2016

TASTING NOTES

NOSE: A complex nose of five spice and clove with a touch of Nori, complemented by bright cherry and Turkish Delight.

PALATE: Savoury notes of cassia alongside Cherry Ripe with soft powdery tannins and a textural finish.

CONTACT

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