

Sangiovese, Ottelia Wines

Coonawarra, Australia



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| Product code | OT04ZZRC |
| Grapes | Sangiovese |
| Country | AUSTRALIA |
| ABV% | 13.8 |
| Case Size | 12 |
| Closure Style | Screw Cap |
| Producer | J & M Innes P/L |
| Vintage | 2019 |



Vegan



Vegetarian

OTTELIA

Producer

Owned by John & Melissa Innes, Ottelia draws on fruit from the Limestone Coast (Coonawarra, Wrattenbully, Padthaway, Robe & Mt Gambier). John and Melissa moved to Coonawarra thirty years ago, they bought a parcel of land ringed by tall Red Gum Eucalypts and natural wetlands dotted with Ottelia Ovalifolia, a native water lily. The first plantings were in 1993, now there are 9ha in total. The wines are deliciously evocative. The lifted aromas and fragile structures are intriguing and we think, will keep you coming back for more.

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."

Winemaking

The Limestone Coast wine zone encompasses the regions of Coonawarra, Padthaway, Wrattenbully, 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 9 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