



# OTTELIA

## SHIRAZ

2019 COONAWARRA

The 2019 Coonawarra growing season was optimal, following good winter rainfall and a cool dry April was ideal for harvesting. Seasonal conditions resulted in an elegant style of wine with bright fruit characters and deep pigmentation.

The fruit is sourced from vineyards in Coonawarra with an average vine age of 25 years. In 2019 the vines were cropped at 8.5 tonnes per hectare.

After crushing, the fruit was fermented on skins for 10 days in small open fermenters and then basket pressed to tank.

The wine has been matured in a combination of 40% new French oak and 60% 3 and 4 year old French oak.

### ANALYSIS AT HARVEST:

Be 13.8  
pH 3.55  
Acid 6.7  
Harvest Date 15th of April

### BOTTLED WINE ANALYSIS:

Alcohol 14.1%  
pH 3.52  
Acid 6.51 g/l  
Sugar 0.9 g/l  
Bottled October 2020

### TASTING NOTES

**NOSE:** A lifted nose, floral elements of pot pourri balanced by delicate sandalwood and white pepper spice.

**PALATE:** Elegant with medium bodied weight. Crunchy red plum and fragrant cedar, combined with anise and white pepper.

### CONTACT

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