

OTTELIA

PINOT GRIS

2021 LIMESTONE COAST

The 2021 Pinot Gris is a blend of fruit from the Zanello family in Robe (70%) and the Ellis family in Mount Gambier (30%).

The regions of Robe and Mount Gambier are both within the Limestone Coast. The combination of fruit from these vineyards and regions has allowed us to assemble a wine with excellent structure and appeal.

Mount Gambier and Robe are perched on the Southern Ocean and have typically cool to moderate day and night temperatures, ideal for the flavour, structure and textural development of this delicate variety.

2021 was an outstanding vintage across all varieties and regions of the Limestone Coast. Ideal conditions including warm weather during flowering, a mild growing season and well timed rainfall all contributed. The 2021 Ottelia Pinot Gris is stylistically consistent with other vintages, generous pear and apple on the nose, following onto the palate with a layered and textural mouthfeel.



ANALYSIS AT HARVEST:

Be 12.4 to 12.6
 pH 3.19 to 3.36
 Acid 6.1 to 7.4 g/l
 Harvest Date 5th to 16th of March

BOTTLED WINE ANALYSIS:

Alcohol 12.8%
 pH 3.30
 Acid 5.8 g/l
 Sugar 3.6 g/l
 Bottled December 2020

TASTING NOTES

NOSE: Aromas of fresh green apples and nashi pear with lemon zest and hints of herbal aniseed.

PALATE: Apple and citrus flavours with a silky, textural, mid palate balanced by fresh acidity and spice elements.

CONTACT

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