



OTTELIA

CABERNET SAUVIGNON 2018 COONAWARRA

The 2018 Ottelia Cabernet is produced purely from our Coonawarra property. The fruit was harvested in three batches across a two week period to capture the entire spectrum of flavours that make up the distinctive Coonawarra Cabernet style.

The vineyards are an average of 25 years old, and in 2018 moderate cropping saw an average yield of 8 tonnes per hectare. The individual parcels of wine have been vinified separately and matured in a combination of new, 2 year old and 5 year old French oak to achieve the true benefits of oak maturation while avoiding oak dominance.

Exceptional fruit set due to favourable spring weather was a direct contribution to good bunch architecture and therefore even flavour ripeness across the vineyard.

Across the region Cabernet from the 2018 vintage shows distinctive varietal characteristics, a deep colour with a generous palate richness balanced by a soft tannin profile.

ANALYSIS AT HARVEST:

Be 13.4 to 14.2
pH 3.39 to 3.68
Acid 6.6 to 7.2 g/l
Harvest Date 4th to the 12th of April

BOTTLED WINE ANALYSIS:

Alcohol 13.8%
pH 3.64
Acid 6.5 g/l
Sugar < 1.0 g/l
Bottled September 2020

TASTING NOTES

NOSE: Black fruits, clove, star anise and subtle cocoa complemented by bramble notes and a nuance of cedar.

PALATE: Rich, ripe mouth filling plum, black licorice and dark chocolate flavours with generous mid palate weight and good length. Fruit and oak tannins are both textural and enhancing.

CONTACT

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