



ROBERT OATLEY

The Pennant

HAND SELECTED LIMITED RELEASE

Competitive success is rewarded in a myriad of ways. For wine it may be a gold medal, in sport, a pennant. Both indicate excellence.

Striving for excellence in wine growing strikes a balance between the natural attributes of the land and uncomplicated winemaking.

Sometimes the greatest effort is required to strive for simplicity, with detailed attention in the vineyard, an uncompromising approach to fruit selection, uncomplicated winemaking and naturally, the benefits of a great season.

The greatest prize is when this is reflected in the glass.

Robert Oatley AO BEM (1928-2016)

Bob Oatley

2012 Margaret River Chardonnay

WINEMAKER LARRY CHERUBINO'S NOTES

A cool Margaret River season delivered excellent grapes which were hand selected and harvested from specific rows on a very special vineyard at Karridale in the south of Margaret River; chilled, whole bunch pressed into new and one year old tight-grained low toast French oak, allowed to undergo natural yeast ferment followed by months in barrel, without racking or movement, prior to rigorous selection to compile this final blend. Just 7 barrels produced.

Perfectly integrated. Multi-layered. Refined, fine and long.

STATISTICS:

Vineyard:	24 Karat	TA:	6.17
Alc/vol:	13%	Cellar:	to 10 years
pH:	3.54	Make:	7 Barrels

EARLY CRITICAL ACCLAIM

Gleaming straw-green; a high quality chardonnay that is ageing with grace, still fresh as a daisy with years to go before reaching its zenith. The bouquet is decidedly complex, the palate with grapefruit zest and precise acidity drawing out its length and aftertaste. Drink by 2021. BEST OF THE BEST, 97 points, 5 Glasses, VALUE

JAMES HALLIDAY, AUSTRALIAN WINE COMPANION 2018

www.robotoatley.com.au



JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2018

