



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)

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2013 Margaret River Cabernet Sauvignon

WINEMAKER LARRY CHERUBINO'S NOTES

A number of specific vineyard rows within Margaret River's premier cabernet locale, Wilyabrup, were selected for their soil consistency, low fruit load and open sunlight exposure. Hand selected by individual bunch, the grapes run down an individual berry sorting table, into small vessels to ferment on skins for up to 8 weeks. Twelve months in tight grained low toast French oak, prior to rigorous barrel selection to compile this final blend. Just 4 barrels produced.

Poised. Classic blackcurrant. Incredibly soft tannins. Tremendous length.

STATISTICS:

Vineyard:	Pedestal	TA:	5.37
Alc/vol:	13.5%	Cellar:	12 to 15 years
pH:	3.65	Make:	1,262 bottle



www.robert oatley.com.au



JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2018