



BOTTLE NUMBER: 4750

ROBERT OATLEY

*Finisterre*

REGION: Margaret River

VARIETAL: Chardonnay

VINTAGE: 2016



*Complex and restrained. Roasted nuts and nougat.  
Underlying citrus blossom. Ample texture. Long fine acidity.*

Larry Cherubino

Finisterre: [*Ends of the Earth*] - Our constant pursuit of quality finds us among the great viticultural regions of Australia, each offering a unique combination of earth and climate, allowing vines to flourish and produce fruit with great balance. Hand harvesting, fruit sorting and intuitive winemaking delivers wines with clarity, purity, great texture and flavour expression.

#### CULTIVATION

REGION: Margaret River, Western Australia  
LOCATION: Southern Margaret River  
AVERAGE VINE AGE: 15-20 years  
PRUNING: VSP  
GEOLOGY: Laterite

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: Hand-picked late February, early March 2016  
VARIETAL: 100% Chardonnay  
WINEMAKING: Whole bunch pressed to new French oak  
YEASTS: Indigenous (wild)  
OAK: 10 months in new French barriques  
BOTTLED: December 20th 2016

#### STATISTICS

ALCOHOL:	12.5%	RESIDUAL SUGAR:	Dry
PH:	3.46	CELLARING:	7+ years
TOTAL ACIDITY:	6.80 g/l	PRODUCTION:	28,500 bottles



'Outstanding winery regularly producing wines of exemplary quality and typicity'

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2017)

[www.robertoatley.com.au](http://www.robertoatley.com.au)



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