



BOTTLE NUMBER: 02895

ROBERT OATLEY

Finisterre

REGION: Margaret River

VARIETAL: Chardonnay

VINTAGE: 2010



*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: Karridale
VINEYARD: 24 Karat
AVERAGE VINE AGE: 15 years
PRUNING: VSP
GEOLOGY: Laterite

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: Hand-picked on March 20th 2010
VARIETAL: 100% Chardonnay
WINEMAKING: Whole bunch pressed to new French oak
YEASTS: Indigenous (wild)
OAK: 9 months in new and old French barriques
BOTTLED: November 20th 2010

STATISTICS

ALCOHOL:	12.8%	RESIDUAL SUGAR:	0.92 g/L
PH:	3.21	CELLARING:	10 years
TOTAL ACIDITY:	7.96 g/l	PRODUCTION:	4,224 bottles

★★★★★
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2013)

www.robertoatley.com.au



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