



BOTTLE NUMBER: 02987

ROBERT OATLEY

Finisterre

REGION: Mudgee
VARIETAL: Chardonnay
VINTAGE: 2011



*Tightly structured. Pure in flavour. Ripe grapefruit.
Nutty oak. Rich and long.*

Chris Hancock

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: Central Ranges, New South Wales
LOCATION: Mudgee
VINEYARD: Craigmoor AC1 Block
AVERAGE VINE AGE: 40 years
PRUNING: VSP
GEOLOGY: Red-brown loam

VINIFICATION

WINEMAKER: Chris Hancock
HARVEST: Harvested by hand on March 11th 2011
VARIETAL: 100% Chardonnay
WINEMAKING: Free-run juice, long cool ferment in oak
YEASTS: Indigenous (wild)
OAK: 10 months in new and old French barriques
BOTTLED: January 2012

STATISTICS

ALCOHOL:	12.6%	RESIDUAL SUGAR:	0.76 g/L
PH:	3.27	CELLARING:	6 years
TOTAL ACIDITY:	6.96 g/l	PRODUCTION:	6, 096 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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