

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
VINEYARD:	Various
AVERAGE VINE AGE:	Various
PRUNING:	VSP
GEOLOGY:	Laterite

VINIFICATION

WINEMAKER:	Larry Cherubino
HARVEST:	Hand-picked early March 2015
VARIETAL:	100% Chardonnay
WINEMAKING:	Whole bunch pressed to new French oak
YEASTS:	Indigenous (wild)
OAK:	10 months in new French barriques
BOTTLED:	November 3rd 2015

STATISTICS

ALCOHOL:	12.5%	RESIDUAL SUGAR:	Dry
PH:	3.30	CELLARING:	5+ Years
TOTAL ACIDITY:	6.99 g/l	PRODUCTION:	8,400 bottles



Outstanding winery regularly producing wines of exemplary quality and typicity' JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2016) www.robertoatley.com.au

