

Perfumed red fruits. Distinctive musk notes. Vibrant, juicy and textured. Rounded, supple tannins.

Larry Cherubino

Finisterre: [Ends of the Earth] – focusing on single-variety, single-region wines with an emphasis on selected special sites that display our preferred characteristics. Hand-harvesting, fruit sorting and intuitive winemaking delivers small-parcel wines with clarity, purity, great texture and flavour expression. ANDREW (SANDY) OATLEY

CULTIVATION

REGION: McLaren Vale, South Australia

LOCATION: Blewitt Springs
VINEYARD: Loulakis
AVERAGE VINE AGE: 80 years

PRUNING: Spur pruned bush vines

GEOLOGY: Maslin sands over limestone calcrete, west facing 120-130m elevation

VINIFICATION

WINEMAKERS: Larry Cherubino and Debbie Lauritz

HARVEST: March 14th 2023 VARIETAL: 100% Grenache

WINEMAKING: Hand harvested at ideal ripeness, fermented on skins for 10-12 days,

settled then matured in large format 3+ year old oak

YEASTS: Various

OAK: 6 months in older large format French oak

STATISTICS

ALCOHOL: 13.5% RESIDUAL SUGAR: 3.8
PH: 3.51 CELLARING: 5-8 years

TOTAL ACIDITY: 5.66 g/l

MAJOR ACCOLADES FOR RECENT VINTAGES

Vintage 2022: GOLD Halliday Grenache Challenge 2023, McLaren Vale 2023, Queensland Wine

Awards 2023, Melbourne Wine Show 2023; two SILVER; 95pts James Halliday; 95pts Tony Love; 95pts Ray Jordan; 95pts Ken Gargett; 92pts Huon Hooke; 91 pts

Halliday Wine Companion; 91pts James Suckling

Vintage 2019: 95pts Ray Jordan; 93pts Ken Gargett; 93pts Huon Hooke;

93pts Halliday Wine Companion; 91pts Angus Hughson



