



BOTTLE NUMBER: 02663

ROBERT OATLEY

Finisterre

REGION: Mornington Peninsula

VARIETAL: Pinot Noir

VINTAGE: 2011



Wild berries. Cherry and spices. Silky texture. Long fine tannins.

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: Mornington Peninsula, Victoria
LOCATION: Red Hill
VINEYARD: Various
AVERAGE VINE AGE: 20 Years
PRUNING: Vertical trellis
GEOLOGY: Fertile red soils of volcanic origin

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: By hand from March 20th – April 3rd 2011
VARIETAL: 100% Pinot Noir
WINEMAKING: Berry sorted, no acid additions, two weeks post ferment maceration
YEASTS: Various
OAK: 8 Months in new and used French barriques
BOTTLED: July 9th 2012

STATISTICS

ALCOHOL:	13.1%	RESIDUAL SUGAR:	0.47 G/l
PH:	3.78	CELLARING:	10 years
TOTAL ACIDITY:	6.7 G/l	PRODUCTION:	5,040 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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