



BOTTLE NUMBER: 02389

ROBERT OATLEY

*Finisterre*

REGION: Porongorup

VARIETAL: Riesling

VINTAGE: 2012



*Ripe citrus. Fine high tensile 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: Porongorup, Great Southern, Western Australia  
LOCATION: Porongorup  
VINEYARD: Various  
AVERAGE VINE AGE: 25 years  
PRUNING: VSP  
GEOLOGY: Weathered granite

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: Night harvested by hand on March 3rd 2012  
VARIETAL: 100% Riesling  
WINEMAKING: Free-run juice, long cool ferment in stainless steel  
YEASTS: Various  
OAK: Nil  
BOTTLED: July 2012

#### STATISTICS

ALCOHOL:	11.0%	RESIDUAL SUGAR:	Dry
PH:	2.93	CELLARING:	10 years
TOTAL ACIDITY:	7.7 g/l	PRODUCTION:	3,000 bottles

★★★★★  
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2013)

[www.robertoatley.com.au](http://www.robertoatley.com.au)



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