



BOTTLE NUMBER: 02456

ROBERT OATLEY

Finisterre

REGION: Pemberton
VARIETAL: Sauvignon Blanc
VINTAGE: 2011



*Whisper of tropical fruit with underlying grass and wild herbs.
A blaze of flavour and 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: Pemberton, Western Australia
LOCATION: Pemberton
VINEYARD: Channybearup
AVERAGE VINE AGE: 15 years
PRUNING: VSP
GEOLOGY: Karri loam

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: Night harvested by hand on March 5th 2011
VARIETAL: 100% Sauvignon Blanc
WINEMAKING: Free-run juice, long cool ferment in stainless steel
YEASTS: Various
OAK: Nil
BOTTLED: October 15th 2011

STATISTICS

ALCOHOL:	13.5%	RESIDUAL SUGAR:	0.42 g/L
PH:	3.49	CELLARING:	4 years
TOTAL ACIDITY:	6.35 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



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