

# Blueberry and blackberry, plump and juicy, savoury spiced. Drying, supple tannins. Larry Cherubino

Finisterre: [Ends of the Earth] – focussing 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: Chalk Hill

VINEYARD: Hancock La Colline

AVERAGE VINE AGE: 450 years

PRUNING: Spur-pruned double cordon

GEOLOGY: Red-brown loam

#### VINIFICATION

WINEMAKER: Larry Cherubino

HARVEST: By hand on March 10th 2016

VARIETAL: 100% Shiraz

WINEMAKING: Hand-picked, no additions, two-three weeks post-ferment maceration

YEASTS: Various

OAK: 12 months in new, one and two year old French barriques

BOTTLED: June 9th 2017

#### STATISTICS

ALCOHOL: 13.5% RESIDUAL SUGAR: 0 g/L

PH: 3.56 CELLARING: 10-15 years

TOTAL ACIDITY: 5.70 g/l PRODUCTION: 6,720 bottles

## MAJOR ACCOLADES

Vintage 2016: 95pts Halliday



