



BOTTLE NUMBER: 02987

ROBERT OATLEY

Finisterre

REGION: Mudgee
VARIETAL: Chardonnay
VINTAGE: 2013



*Tightly structured. Pure in flavour. Ripe grapefruit.
Nutty oak. Rich and long.*

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: Central Ranges, New South Wales
LOCATION: Mudgee
VINEYARD: Craigmoor AC1 Block
AVERAGE VINE AGE: 40 years
PRUNING: VSP
GEOLOGY: Red-brown loam

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: Harvested By hand February 28th to March 6th 2013
VARIETAL: 100% Chardonnay
WINEMAKING: Free-run juice, long cool ferment in oak
YEASTS: Indigenous (wild)
OAK: 9 months in predominatly new French barriques
BOTTLED: December 2013

STATISTICS

ALCOHOL: 12.2% RESIDUAL SUGAR: Dry
PH: 3.47 CELLARING: 6 years
TOTAL ACIDITY: 6.29 g/l PRODUCTION: 5,661 bottles

★★★★★
5 STAR WINERY

'Outstanding winery regularly producing wines of exemplary quality and typicity'
JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2014)
www.robertoatley.com.au



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