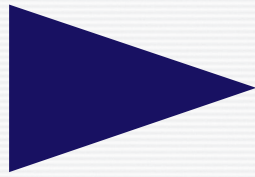


LIMITED RELEASE



BOTTLE NUMBER: 00887

ROBERT OATLEY

*Finisterre*

REGION: Coldstream

VARIETAL: Pinot Noir

VINTAGE: 2012



*Bright. Supple. Savoury cherry, cocoa and mushroom. Fine 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: Yarra Valley, Victoria  
LOCATION: Coldstream  
ALTITUDE: 110-150 metres  
PRUNING: Vertical trellis  
GEOLOGY: Shallow loam soils

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: By hand mid March 2012  
VARIETAL: 100% Pinot Noir  
WINEMAKING: MV6 clone, berry sorted, no acid additions, no whole cluster inclusion, gentle extraction, short post-ferment maceration  
YEASTS: Native  
OAK: 8 Months in new and used French barriques  
BOTTLED: December 13th 2012

#### STATISTICS

ALCOHOL:	12.5	RESIDUAL SUGAR:	Dry
PH:	3.60	CELLARING:	8 Years
TOTAL ACIDITY:	5.99 G/L	PRODUCTION:	2,506 Bottles

★★★★★  
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2015)

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



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