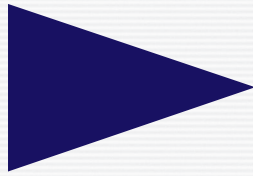


LIMITED RELEASE



BOTTLE NUMBER: 00183

ROBERT OATLEY

Finisterre

REGION: Gladysdale

VARIETAL: Pinot Noir

VINTAGE: 2012



Restrained. Fine-boned. Red cherry. Fine tannins. Long acid line.

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: Gladysdale
ALTITUDE: 320 metres
PRUNING: Vertical trellis
GEOLOGY: Deep red loam soils

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: By hand early March 2012
VARIETAL: 100% Pinot Noir
WINEMAKING: Berry sorted, no acid additions, small portion (15%) whole bunch fermented, short post-ferment maceration
YEASTS: Native
OAK: 8 Months in new and used French barriques
BOTTLED: December 12th 2012

STATISTICS

ALCOHOL:	13.0	RESIDUAL SUGAR:	Dry
PH:	3.59	CELLARING:	10 Years
TOTAL ACIDITY:	6.25 G/L	PRODUCTION:	2,063 Bottles

★★★★★
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2015)

www.robertootley.com.au



ROBERT OATLEY