



BOTTLE NUMBER: 02021

ROBERT OATLEY

*Finisterre*

REGION: Denmark  
VARIETAL: Pinot Noir  
VINTAGE: 2012



*Fragrant. Smooth and velvety. Red berries. Silky texture.*

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: Denmark, Great Southern, Western Australia  
LOCATION: Denmark  
VINEYARD: Harewood  
AVERAGE VINE AGE: 20 years  
PRUNING: Smart-Dyson  
GEOLOGY: Karri loam

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: By hand on March 15th 2012  
VARIETAL: 100% Pinot Noir  
WINEMAKING: Berry sorted, no acid additions, portion whole bunch, two weeks post-ferment maceration Indigenous (wild) 1/3 and inoculated 2/3  
YEASTS:  
OAK: 8 months in new and used French barriques  
BOTTLED: December 13th 2012

#### STATISTICS

ALCOHOL:	13%	RESIDUAL SUGAR:	Dry
PH:	3.43	CELLARING:	10 years
TOTAL ACIDITY:	6.29 g/l	PRODUCTION:	3,900 bottles

★★★★★  
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2014)

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



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