



BOTTLE NUMBER: 026663

ROBERT OATLEY

*Finisterre*

REGION: Mornington Peninsula

VARIETAL: Pinot Noir

VINTAGE: 2012



*Wild berries. Cherry and spices. Silky texture. Long fine tannins.*

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: Mornington Peninsula, Victoria  
LOCATION: Red Hill  
VINEYARD: Various  
AVERAGE VINE AGE: 20 Years  
PRUNING: Vertical trellis  
GEOLOGY: Fertile red soils of volcanic origin

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: By hand from March 26th - April 6th 2012  
VARIETAL: 100% Pinot Noir  
WINEMAKING: Berry sorted, no acid additions, two weeks post ferment maceration  
YEASTS: Various  
OAK: 9 Months in new and used French barriques  
BOTTLED: March 7th 2013

#### STATISTICS

ALCOHOL:	13%	RESIDUAL SUGAR:	Dry
PH:	3.59	CELLARING:	10 years
TOTAL ACIDITY:	7.6 g/l	PRODUCTION:	14,724 bottles

★★★★★  
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2014)

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



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