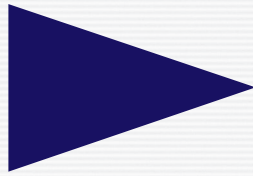


LIMITED RELEASE



BOTTLE NUMBER: 00163

ROBERT OATLEY

Finisterre

REGION: Red Hill
VARIETAL: Pinot Noir
VINTAGE: 2012



Perfumed. Supple. Forest floor and game. Fine velvety 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
ALTITUDE: 225-250 metres
PRUNING: Vertical trellis
GEOLOGY: Fertile red soils of volcanic origin

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: By hand late March 2012
VARIETAL: 100% Pinot Noir
WINEMAKING: Berry sorted, no acid additions, open-top ferment with small proportion of whole bunches, two weeks post-ferment maceration, short time in oak, light filtration
YEASTS: Native
OAK: 8 Months in new and used French barriques
BOTTLED: December 13th 2012

STATISTICS

ALCOHOL:	12.5	RESIDUAL SUGAR:	Dry
PH:	3.65	CELLARING:	10 Years
TOTAL ACIDITY:	5.8 G/L	PRODUCTION:	1,935 Bottles

★★★★★
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2015)

www.robertoatley.com.au



ROBERT OATLEY