



BOTTLE NUMBER: 02367

ROBERT OATLEY

Finisterre

REGION: Margaret River
VARIETAL: Semillon Sauvignon Blanc
VINTAGE: 2011



Oak derived spices. Herbs and citrus. Long 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: Margaret River, Western Australia
LOCATION: Wilyabrup
VINEYARD: Brindle
AVERAGE VINE AGE: 15 years
PRUNING: VSP
GEOLOGY: Laterite (gravelly loam)

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: Night harvested by hand on February 25th and March 1st 2011
VARIETAL: 78% Semillon 22% Sauvignon Blanc
WINEMAKING: Free-run juice, long cool ferment in stainless steel and oak
YEASTS: Various
OAK: 20% fermented in French oak barrels, matured for 5 months
BOTTLED: October 15th 2011

STATISTICS

ALCOHOL:	13.2%	RESIDUAL SUGAR:	0.42 g/L
PH:	3.25	CELLARING:	5 years
TOTAL ACIDITY:	6.52 g/l	PRODUCTION:	5,544 bottles

★★★★★
5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2013)

www.robertoatley.com.au



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