

JAMES OATLEY TIC TOK

Bob Oatley's heritage goes back to the early days of the convict settlement in Sydney. Bob is a fifth generation Australian - a direct descendant of the convict, James Oatley, who was born in Warwickshire, England in 1770, the same year that Captain Cook discovered the east coast of Australia.

James Oatley grew up to become a clockmaker but along the way was a little errant in his ways - he was found guilty of stealing bed linen. Unfortunately for him at the time - but you could say, fortunately for Bob - his punishment was a life sentence, which meant being transported to Australia. He arrived in Sydney in 1815 just 27 years after the first fleet had sailed into Sydney Harbour.

James Oatley's talents as a clockmaker were quickly recognized in the colony and he soon became its most highly regarded clock and watch maker.

Officially pardoned in 1821, he was appointed Keeper of the Town Hall Clock by Governor Macquarie and commissioned to install the still functioning turret clock in the pediment of the Hyde Park Barracks on Macquarie Street.

As part of his remuneration he received a number of land grants from Governor Brisbane, including a 300-acre lot that is now the southern Sydney suburb of Oatley. His lovely Long Case Clocks were purchased by prosperous and prominent colonial citizens, with fewer than two dozen still in existence. They trade on the antique market today for up to \$500,000, but only rarely.

Bob Oatley has crafted JAMES OATLEY TIC TOK as a tribute to a family history of fine craftsmanship that is replicated in the vines and grapes grown by the Oatley family today.

CABERNET SAUVIGNON

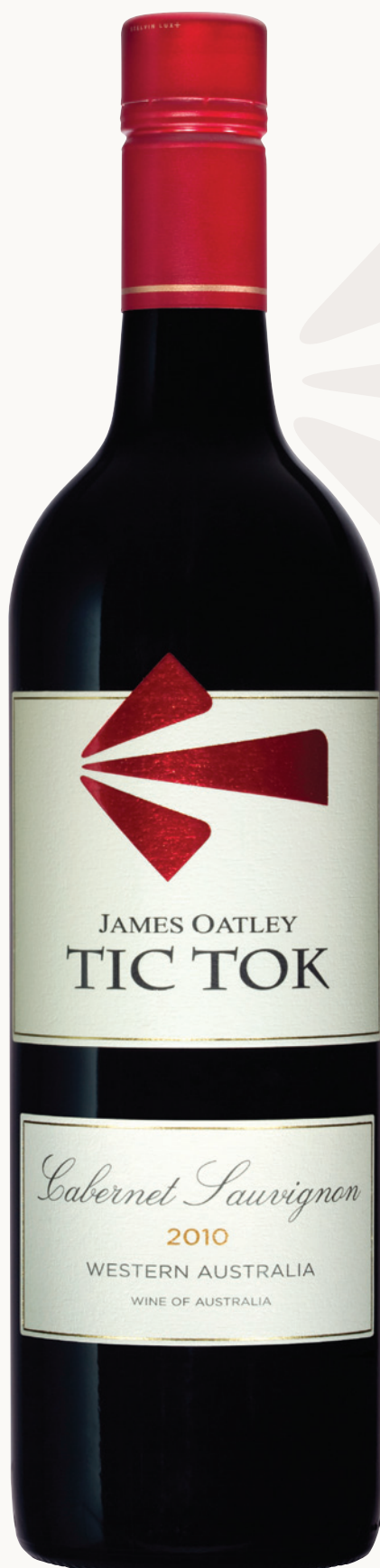
2010

WESTERN AUSTRALIA

Premium old vine Cabernet Sauvignon grapes grown in Margaret River (66%), Great Southern (30%) and Pemberton (4%) were fermented at cool to moderate temperatures to capture the varietal notes. Individual parcels were matured in a combination of one and two year old French oak barrels prior to final blending.

This wine leads the new wave of Australian Cabernets that highlight the bright ripe cherry, blackcurrant and leafy notes of the variety. Generous 'forest fruits' - ripe red berries to the fore, layered yet soft tannins and a lovely crisp, fresh finish that leaves you wanting for more.

Drink:	Now to 2017
Alc/vol:	13.8%
RS:	0.50 g/L
pH:	3.48
TA:	5.60 g/L
Closure:	Stelvin Lux+ screw cap



ROBERT OATLEY

VINEYARDS

5 STAR WINERY

JAMES HALLIDAY

AUSTRALIAN WINE COMPANION 2012

Henry Lawson Drive, Mudgee NSW 2850 WWW.ROBERTOATLEY.COM.AU