



ROBERT OATLEY

The Pennant

HAND SELECTED LIMITED RELEASE

Competitive success is rewarded in a myriad of ways. For wine it may be a gold medal, in sport, a pennant. Both indicate excellence.

Striving for excellence in wine growing strikes a balance between the natural attributes of the land and uncomplicated winemaking.

Sometimes the greatest effort is required to strive for simplicity, with detailed attention in the vineyard, an uncompromising approach to fruit selection, uncomplicated winemaking and naturally, the benefits of a great season.

The greatest prize is when this is reflected in the glass.

Robert Oatley AO BEM (1928-2016)

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2014 Margaret River Chardonnay

WINEMAKER LARRY CHERUBINO'S NOTES

A classic Margaret River season delivered outstanding grapes which were hand selected and harvested from specific rows on a very special vineyard at Karridale in the south of Margaret River; chilled, whole bunch pressed into new and one year old tight-grained low toast French oak, allowed to undergo natural yeast ferment followed by nine months in barrel, without racking or movement, prior to rigorous selection to compile this final blend. Just 4 barrels produced.

Perfectly integrated. Multi-layered. Refined, fine and long.

STATISTICS:

Vineyard:	24 Karat	TA:	6.36
Alc/vol:	13%	Cellar:	to 10 years
pH:	3.38	Make:	4 Barrels

MAJOR ACCOLADES:

Vintage 2014: 94pts James Halliday Wine Companion

Vintage 2013: 97pts, BEST OF THE BEST & VALUE Award James Halliday Wine Companion, 93pts RECOMMENDED Huon Hooke The Real Review

Vintage 2012: 97pts, BEST OF THE BEST & VALUE Award James Halliday Wine Companion

