



ROBERT OATLEY

Signature Series

FOUNDER'S NOTE

With over forty years of winemaking experience I've learnt there are two important elements when it comes to creating great wine. Firstly, the best wines show a true sense of the land – that ideal combination of grape variety and region. Secondly, they taste even better when shared with friends. I hope you enjoy drinking these wines as much as we enjoyed making them.

ROBERT OATLEY, AO BEM (1928-2016)

ROBERT OATLEY SIGNATURE SERIES

The Robert Oatley Signature Series draws on a remarkable portfolio of vineyards nurtured by the winemaking talent of Larry Cherubino showcasing Australia's most successful wine styles and regions. Bob Oatley's mantra was that all wines should be a "darned good drink", and the high quality Signature Series delivers immediate appeal, with satisfying flavours over an elegant frame. Each wine embodies the grape varietal and region in which it was grown.

McLAREN VALE SHIRAZ 2015

REGION NOTES: McLAREN VALE SOUTH AUSTRALIA

We've been a fan of McLaren Vale Shiraz for many years now, yet have been keen to progress the traditional style, to wines with brighter fruit, less obvious alcohol and minimal reliance on oak. We've made a very accessible, well-loved style that has proven a hit with fans of the variety.

WINEMAKING NOTES

We selected premium parcels of Shiraz from around the Blewitt Springs – Willunga area of southern McLaren Vale, where the hills run down to the ocean. 2015's ideal January ripening conditions and the heat that followed through in February led to high levels of acid retention in the top quality fruit. The dry soils of McLaren Vale enjoyed some January rain that rolled into a quick, busy harvest period that delivered shiraz with good acidity, bright fruit flavours and expressive varietal characters. Fermented on skins in a combination of open and closed fermenters and matured in French oak for 12-14 months. We are pleased with how the oak works in conjunction with the ripe, juicy fruit flavours. Enjoy now to 2025.

TASTING NOTE

Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence.

TECHNICAL NOTES

Alc/vol: 14.0% pH: 3.66 RS: 1.85 g/L TA: 5.05 g/L CLOSURE: Stelvin Lux+



JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2018