

# ROBERT OATLEY

## SAUVIGNON BLANC SEMILLON MARGARET RIVER & PEMBERTON 2009

A beguilingly complex wine, pure green apple and gooseberry fruit, underlying savoury oak adding structure, and focussed bright acidity. Partial French oak ferment and maturation along with indigenous yeast ferments has delivered additional complexity.

### REGION NOTES

With the guidance of Larry Cherubino, the Oatley family began engaging grapegrowers in South West Australia for the first time, in 2006. Chris Hancock and James Manners regularly travel the vast distances of this remarkable corner of viticultural significance with Larry to visit the growers and work together on driving the vineyard practices and wine styles. Special plots regularly stand out in the process.

### VINTAGE NOTES

2009 was an outstanding year for West Australian whites, with moderate conditions across all regions and remaining dry right up to harvest and producing crisp vibrant wines that retained natural acidity and balance.

### WINEMAKING NOTES

This wine is a unique story of individual wines, winemaking and cross-country teamwork. Larry Cherubino ran the harvest process and crushed the grapes in Margaret River. He then barrel fermented the Margaret River Semillon component in new and 1 year old Bordeaux style oak. The Pemberton and Margaret River Sauvignon Blanc parcels were transferred to Mudgee as juice where they were naturally fermented in stainless steel. After three months in oak, the Margaret River Semillon was transferred to Mudgee and then Chris Hancock and the winemakers conducted extensive bench blending exercises to create this impressive assemblage prior to clarification and bottling at the family estate. The final proportions are: 52% Sauvignon Blanc, 48% Semillon and 54% Margaret River, 46% Pemberton.

### WINE STATISTICS

BARREL AGEING: A portion for 3 months  
CELLARING: 3 years  
ALC/VOL: 12.4%  
RS: 1.0g/litre  
pH: 3.22  
TA: 8.00/litre  
CLOSURE: Screw Cap - Stelvin Lux +  
CASE PRODUCTION: 1,000 (6 bottle packs)

### CRITICAL ACCLAIM TO DATE

*"Bright straw-green; has good focus and intensity to the snow pea and gooseberry fruit of the sauvignon blanc, the semillon providing structure and length. Screwcap. 12.2% alc. Rating 93 Drink 2014"*  
James Halliday Australian Wine Companion 2011

TOP GOLD Class 10 Royal Brisbane Wine Show 2011

