



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.

Bob Oatley

2011 Margaret River Chardonnay

WINEMAKER LARRY CHERUBINO'S NOTES

A warmer, drier than normal Margaret River season delivered outstanding grapes which were hand selected and harvested from specific rows on a number of southerly sites, 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.

Ethereal. Pure white peach and apricot fruits. Layered and long.

STATISTICS:

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| Alc/vol: | 13% |
| pH: | 3.56 |
| TA: | 6.10 |
| Cellar: | to 10 years |
| Make: | 3,515 bottles |

