



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 Mudgee Chardonnay

WINEMAKER LARRY CHERUBINO'S NOTES

Specific rows on three carefully selected Oatley vineyards at 450 to 520 metres made the cut for this outstanding modern Australian chardonnay. With a cross-section of old and new clones, hand selected and harvested at a couple of degrees less potential alcohol than normal, this is a fascinating wine with a wide drinking window. Basket pressed, tight grained low toast French oak and natural yeast fermentation.

Stone fruit and citrus. Marzipan with hints of honey.

Slate-like mineral acidity.

STATISTICS:

Alc/vol: 12.5%
pH: 3.30
TA: 7.53
Cellar: 8 to 10 years
Make: 720 bottles

EARLY CRITICAL ACCLAIM

94 Points 5 Glasses; Still pale quartz-green; the mature vines and chardonnay's inherent flexibility in adapting to almost any climate are an immediate response to anyone who queries Mudgee's ability to produce absolutely top class wine. Here early-ish picking and micromanagement of oak have come up with the goods with this elegant, but intensely flavoured, wine.

James Halliday, Australian Wine Companion 2014

www.robertoatley.com.au

