



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)

2014 Frankland River Cabernet Sauvignon

WINEMAKER LARRY CHERUBINO'S NOTES

Grapes from Block 12 of the 50 year old Justin vineyard at Frankland River WA were hand-picked, the berries run down an individual berry sorting table into small vessels to macerate and ferment on skins for 4-6 weeks. Fifteen months in new and 1 year old tight grained low toast French oak, prior to rigorous barrel selection to complete this final blend. Just 6 barrels produced.

Poised. Classic blackcurrant. Incredibly soft tannins. Tremendous length.

STATISTICS:

Vineyard:	Pedestal	TA:	5.19
Alc/vol:	13.5%	Cellar:	12 to 15 years
pH:	3.51	Make:	1,392 bottles



www.robertoatley.com.au



JAMES HALLIDAY - AUSTRALIAN WINE COMPANION 2018