



*Distinctive plush citrus and tropical notes, vibrant,  
savoury-edged, textured and long.*

Larry Cherubino

Finisterre: [*Ends of the Earth*] – focussing on single-variety, single-region wines with an emphasis on selected special sites that display our preferred characteristics. Hand-harvesting, fruit sorting and intuitive winemaking delivers small-parcel wines with clarity, purity, great texture and flavour expression. ANDREW (SANDY) OATLEY

#### CULTIVATION

REGION: Margaret River, Western Australia  
LOCATION: Wilyabrup  
VINEYARD: Pedestal  
AVERAGE VINE AGE: 15-20 years  
PRUNING: VSP  
GEOLOGY: Laterite

#### VINIFICATION

WINEMAKER: Larry Cherubino  
HARVEST: Harvested on March 6th & 7th 2018  
VARIETAL: Semillon (55%), Sauvignon Blanc (45%)  
WINEMAKING: Whole bunch pressed into Bordeaux oak  
YEASTS: Indigenous (wild)  
OAK: 4 months in new and one year old French barriques  
BOTTLED: August 2018

#### STATISTICS

ALCOHOL:	12.0%	RESIDUAL SUGAR:	0.95 g/L
PH:	3.31	CELLARING:	4-5 years
TOTAL ACIDITY:	6.36 g/l	PRODUCTION:	1,296 bottles



5 STAR WINERY

'Outstanding winery regularly producing wines of exemplary quality and typicity'

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION 2019)

[www.robertootley.com.au](http://www.robertootley.com.au)



ROBERT OATLEY