

# Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity.

Larry Cherubino

Finisterre: [Ends of the Earth] – focusing 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: Karridale and Wilyabrup

AVERAGE VINE AGE: 15-20 years

PRUNING: VSP
GEOLOGY: Laterite

#### VINIFICATION

winemaker: Larry Cherubino

HARVEST: Hand-picked early March 2019

VARIETAL: 100% Chardonnay

WINEMAKING: Whole bunch pressed to 50 % new French oak, remainder 1 & 2 year old oak

YEASTS: Indigenous (wild)

OAK: 10 months in new French barriques

BOTTLED: February 2020

#### Statistics

ALCOHOL: 12.5% RESIDUAL SUGAR: Dry

PH: 3.25 CELLARING: 5-10 years

TOTAL ACIDITY: 7.37 g/l PRODUCTION: 17,700 bottles

## MAJOR ACCOLADES

Vintage 2019: GOLD Wine Show of WA 2020

Vintage 2018: GOLD Wine Show of WA 2020; SILVER Adelaide 2020; 94pts James Halliday; 94pts Ray Jordan;

93pts Ken Gargett

Vintage 2017: Top 100 & Blue Gold Sydney International Wine Competition 2020; GOLD Rutherglen;

95pts Halliday VALUE; 93pts James Suckling; 90pts Wine Enthusiast; 94pts Ray Jordan



