



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

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: Southern, Central and Mid-Northern Margaret River
AVERAGE VINE AGE: 15-20 years PRUNING: VSP
GEOLOGY: Various

VINIFICATION

WINEMAKERS: Larry Cherubino and Debbie Lauritz
HARVEST: Hand-picked early February 2024
VARIETAL: 100% Chardonnay
WINEMAKING: Whole bunch pressed to 50 % new French oak, remainder 1 & 2 year old oak. No MLF
YEASTS: Indigenous (wild)
OAK: 10 months in French barriques

STATISTICS

ALCOHOL: 12.5% RESIDUAL SUGAR: 1.4 TOTAL ACIDITY: 7.56 g/l
PH: 3.21 CELLARING: 5-10 years

MAJOR ACCOLADES FOR RECENT VINTAGES

Vintage 2024: 95pts Ray Jordan
Vintage 2023: SILVER Sydney Royal Wine Show 2025
Vintage 2022: TROPHY (Margaret River Chardonnay) & GOLD International Wine Challenge UK 2025;
SILVER Sydney Royal Wine Show 2024, James Halliday Chardonnay Challenge 2024;
94pts Ray Jordan WA Wine Review;
93pts Huon Hooke The Real Review; Matthew Jukes 100 Best Australian Wines 2025

“95 points. Fruit comes from a number of different sites across Margaret River, with the aim of creating a wine of complexity and balance while retaining elegance. After handpicking, it was whole bunch pressed into a mix of new and one- and two-year-old barriques for wild fermentation. A further 10 months in oak has built deep complexity on the palate. Cashew, crunchy honeycomb and nectarine provide a compelling combination. It is textured but retains a fine chalky acidity to define a most impressive wine. Cellar 8 years.” Ray Jordan (v 2024)

 **ROBERT OATLEY**
www.robertoatley.com.au