



Blueberry and blackberry, plump and juicy, savoury spiced. Driving, supple tannins.

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: McLaren Vale, South Australia
LOCATION: Chalk Hill
VINEYARD: Hancock La Colline
AVERAGE VINE AGE: 45 years
PRUNING: Spur-pruned double cordon
GEOLOGY: Red-brown loam

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: By hand on April 11th 2017
VARIETAL: 100% Shiraz
WINEMAKING: Hand-picked, no additions, two-three weeks post-ferment maceration
YEASTS: Various
OAK: 12 months in new, one and two year old French barriques
BOTTLED: August 27th 2018

STATISTICS

ALCOHOL:	13.5%	RESIDUAL SUGAR:	0 g/L
PH:	3.55	CELLARING:	10-15 years
TOTAL ACIDITY:	6.08 g/l	PRODUCTION:	2,982 bottles

MAJOR ACCOLADES

Vintage 2017: Gold Perth 2019, Silver Adelaide 2019, 93pts James Suckling, 91pts James Halliday
Vintage 2016: 95pts Halliday; 93pts James Suckling; Jukes 100 Best 2019, 92pts The Real Review



5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION)

www.robertoatley.com.au



ROBERT OATLEY