



Layered earth and cassis. Silky texture. Sweet dark fruits.

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
VINEYARDS: Pedestal & Batley
AVERAGE VINE AGE: 15 years
PRUNING: Vertical trellis
GEOLOGY: Laterite (gravelly loam)

VINIFICATION

WINEMAKER: Larry Cherubino
VARIETAL: 100% Cabernet Sauvignon
WINEMAKING: Berry sorted, no acid additions, two-three weeks primary post-ferment maceration
YEASTS: Various
OAK: 18 months in new and used French barriques

STATISTICS

ALCOHOL:	13.5%	RESIDUAL SUGAR:	0.5 g/L
PH:	3.71	CELLARING:	10-15 years
TOTAL ACIDITY:	6.10 g/l	PRODUCTION:	400 cases (6)



5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION)

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ROBERT OATLEY