



finisterre

REGION: MARGARET RIVER

VARIETAL: CHARDONNAY VINTAGE: 2017

NO. CASE MADE:

2226

ROBERT OATLEY



*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: Karridale and Wilyabrup
AVERAGE VINE AGE: 15-20 years
PRUNING: VSP
GEOLOGY: Laterite

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: Hand-picked mid March, early April 2017
VARIETAL: 100% Chardonnay
WINEMAKING: Whole bunch pressed to new French oak
YEASTS: Indigenous (wild)
OAK: 10 months in new French barriques
BOTTLED: May 14th 2018

STATISTICS

ALCOHOL:	12.0%	RESIDUAL SUGAR:	Dry
PH:	3.47	CELLARING:	7+ years
TOTAL ACIDITY:	6.13 g/l	PRODUCTION:	13,356 bottles

MAJOR ACCOLADES

Vintage 2016: GOLD Melbourne 2017; 93pts Halliday; 90pts Parker; 91pts Hooke; Jukes 100 Best 2018, 92pts Jordan



5 STAR WINERY

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

JAMES HALLIDAY (AUSTRALIAN WINE COMPANION)

www.robertootley.com.au



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