



ROBERT OATLEY

MARGARET RIVER | MCLAREN VALE



FOUNDER'S NOTE

With over forty years of winemaking experience I've learnt there are two important elements when it comes to creating great wine. Firstly, the best wines show a true sense of the land – that ideal combination of grape variety and region. Secondly, they taste even better when shared with friends. I hope you enjoy drinking these wines as much as we enjoyed making them.

ROBERT OATLEY, AO BEM (1928-2016) *Bob Oatley*

ROBERT OATLEY SIGNATURE SERIES

The Robert Oatley Signature Series draws on a remarkable portfolio of vineyards nurtured by the winemaking talent of Larry Cherubino showcasing Australia's most successful wine styles and regions. Bob Oatley's mantra was that all wines should be a "darned good drink", and the high quality Signature Series delivers immediate appeal, with satisfying flavours over an elegant frame. Each wine embodies the grape varietal and region in which it was grown.

GREAT WESTERN SHIRAZ 2021

REGION NOTES: GREAT WESTERN VICTOIA

Located two and a half hours drive west of Melbourne in the Grampians district of central Western Victoria, historic Great Western is a quintessentially red wine region, with shiraz its finest variety, producing wines of diverse but great style. Leading winemakers such as Bests, Mount Langi Ghiran and Seppelt have firmly placed Great Western Shiraz on the Australian map delivering high quality, great value wines that regularly collect major critical and wine show acclaim.

WINEMAKING NOTES

We sourced select parcels from a number of growers and blocks through the region. The fruit was de-stemmed and whole berries run to fermenters with regular pump-overs during fermentation. The wine spent five to seven days on skins for colour, flavour, tannin and texture development, then pressed straight into largely older French oak for a total of seven months. Minimal fining.

WINEMAKERS

Larry Cherubino and Debbie Lauritz

TASTING NOTE

Vibrant, spicy and juicy Shiraz with abundant cherry and plum notes. Gently oaked and displaying appealing, fine tannins. Cellar five to ten years.

TECHNICAL NOTES

Alc/vol: 14.0%
pH: 3.46
RS: 3.4 g/L
TA: 5.7 g/L
CLOSURE: Stelvin Lux+