



ROBERT OATLEY

The Pennant

HAND SELECTED LIMITED RELEASE

Competitive success is rewarded in a myriad of ways. For wine it may be a gold medal, in sport, a pennant. Both indicate excellence.

Striving for excellence in wine growing strikes a balance between the natural attributes of the land and uncomplicated winemaking.

Sometimes the greatest effort is required to strive for simplicity, with detailed attention in the vineyard, an uncompromising approach to fruit selection, uncomplicated winemaking and naturally, the benefits of a great season.

The greatest prize is when this is reflected in the glass.

Bob Oatley

2010 Margaret River Cabernet Sauvignon

WINEMAKER LARRY CHERUBINO'S NOTES

A number of specific vineyard rows within Margaret River's premier cabernet locale, Wilyabrup, were selected for their soil consistency, low fruit load and open sunlight exposure. Hand selected by individual bunch, the grapes run down an individual berry sorting table, into small vessels to ferment on skins for up to 8 weeks. Twelve months in tight grained low toast French oak, prior to rigorous barrel selection to compile this final blend.

Brooding. Rich and pure black fruits. Supple tannins. Enormous length.

STATISTICS:

Alc/vol: 14%
pH: 3.70
TA: 5.65
Cellar: 12 to 15 years
Make: 3,330 bottles

EARLY CRITICAL ACCLAIM

94 Points 5 Glasses; Medium to full purple-crimson; complex and rich, but not entirely consistent with Larry Cherubino's stated desire to move to fine, more elegant Margaret River cabernet sauvignon; this full-bodied wine is chock-full of cassis, new oak and soft, milky tannins, enormously appealing in a hedonistic sense, but not cerebral. It will, however, live for decades to come.

James Halliday, Australian Wine Companion 2014

www.robertoatley.com.au

