

Robert Oatley

Finisterre Cabernet Sauvignon

Varietals:

100% Cabernet Sauvignon

Tasting Notes:

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

Vineyards:

Region: Wilyabrup, Margaret River WA
Vineyard Name: Pedestal & Batley
Soil Composition: Laterite (gravelly loam)

Winemaking:

Harvest: Mid-April
Fermentation: Berry sorted, no acid additions, two-three weeks primary post-ferment maceration, 18 months in new and used French barriques.
Malolactic Fermentation: Yes
Training Method: Vertical trellis

Ageing:

Vessel: Oak
Cooperage: French
Duration: 18 months
Bottle Aging Duration: 3 years
Ageing Potential: 10-15 years

Food Pairing:

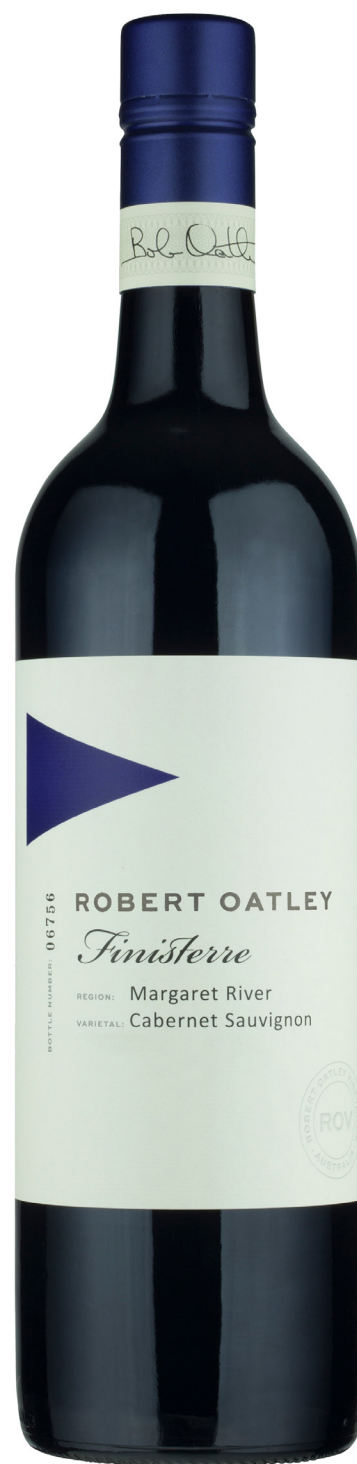
Chargrilled beef

Technical Data:

Alcohol: 13.5%
Acidity: 6.1 grams/liter
Residual Sugar: 0.5 grams/liter
pH: 3.71

Production Quantity:

N/A



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