

Robert Oatley

Finisterre Chardonnay

Varietals:

100% Chardonnay

Tasting Notes:

Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity.

Vineyards:

Region: Karridale & Wilyabrup, Margaret River WA
Soil Composition: Laterite

Winemaking:

Harvest: Hand harvested in early March
Fermentation: Hand picked. Whole bunch pressed to 50% new French oak, remainder 1 & 2 year old oak. Wild yeast ferment. Regular battonage.
Malolactic Fermentation: Minimal
Training Method: VSP

Ageing:

Vessel: Oak
Cooperage: French
Duration: 11 months
Bottle Aging Duration: 2 years
Ageing Potential: 6-8 years

Food Pairing:

Serve chilled with seafood or poultry.

Technical Data:

Alcohol: 13%
Acidity: 6.96 grams/liter
Residual Sugar: 2.1 grams/liter
pH: 3.18

Production Quantity:

17,700 bottles



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