


# 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)** 

## 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.

## MARGARET RIVER CHARDONNAY 2018

### REGION NOTES: MARGARET RIVER WESTERN AUSTRALIA

Climatically, Australia's most reliable wine region, not to mention one of its best known, Margaret River has proven to be the ideal home for Cabernet Sauvignon, Chardonnay and Sauvignon Blanc, producing distinctive wines of powerful structure and finesse.

### WINEMAKING NOTES

Premium parcels of grapes were specially selected from a range of sites across the Margaret River region, from Karridale in the south through to Wilyabrup in the north, to create a well balanced, medium weight style in the citrus mould. Matured for a short time in a variety of French oak barriques, twenty per cent new. We deliberately avoided the traditional secondary malolactic fermentation in order to retain the wine's long fine acidity. Enjoy now to 2024.

### TASTING NOTE

A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing Chardonnay region.

### TECHNICAL NOTES

Alc/vol: 13% | pH: 3.4 g/L | RS: 0.5 g/L  
TA: 6.8 g/L | CLOSURE: Stelvin Lux+

### MAJOR ACCOLADES FOR RECENT VINTAGES

- 90pts James Halliday Wine Companion 2019 (v2017)
- 91pts James Suckling (v2017)
- 90pts James Halliday Chardonnay Challenge 2017 (v2016)
- Matthew Jukes Best Value Summer Whites 2018 Daily Mail UK (v2016)
- 90pts James Halliday Wine Companion 2019 (v2016)
- GOLD International Wine Challenge 2017 (v2015)
- 95pts & VALUE Award James Halliday Wine Companion (v2015)