



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.

MCLAREN VALE SHIRAZ 2018

REGION NOTES: MCLAREN VALE SOUTH AUSTRALIA

We've been a fan of McLaren Vale Shiraz for many years now, yet have been keen to progress the traditional style, to wines with brighter fruit, less obvious alcohol and minimal reliance on oak. We've made a very accessible, well-loved style that has proven a hit with fans of the variety.

WINEMAKING NOTES

This is a blend of selected parcels of Shiraz from the Blewitt Springs, Willunga, and McLaren Flats districts of the Vale. The 2018 vintage conditions were terrific, with balanced vines, good crop levels of fantastic colour and flavour, Shiraz being a particular regional highlight displaying good acidity, bright fruit flavours and expressive varietal characters. Fermented on skins in a combination of open and closed fermenters and matured in French oak for 12-14 months. We are pleased with how the oak has paired with the ripe, juicy fruit flavours. Enjoy now to 2028 or more.

TASTING NOTE

Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence.

TECHNICAL NOTES

Alc/vol: 14.0% | pH: 3.7 | RS: 0.6 g/L
TA: 5.79 g/L | CLOSURE: Stelvin Lux+

MAJOR ACCOLADES FOR RECENT VINTAGES

90pts James Halliday Wine Companion 2019; 94pts James Suckling (v2017)
89pts RECOMMENDED Huon Hooke The Real Review (v2016)
GOLD Sydney International Wine Competition Top 100 2017 (v2015)