

Finisterre Chardonnay 2020

6x75cl

Winemaker Notes

Complex and restrained with roasted nuts and nougat flavours and hints of citrus blossom. Ample texture and long, fine finish.

Vineyard

The average age of vines is 18 years, trained using VSP system, planted on laterite soils.

Winemaking

Hand harvested and hand selected whole bunches were gently pressed. The fermentation took place in new French oak barrels. The wine was matured for 9 months in new French barriques.

Vintage

The Oatley family's grape sourcing model of a diverse range of regions across the country has augured well for vintage 2020. Drought and fires combined to see the national grape harvest fall to its lowest level since 2013/14. Whilst ROV's production from Mudgee region will be substantially down (possibly nil) and South Australia at around 50%, Western Australia will pick up the ball with reasonable yields of very high quality. Mudgee's harvest from the family vineyards was looking solid, very good even, until the fires - with many vineyards not harvested and most wines produced affected by smoke taint. In the West, Margaret River and Great Southern delivered very good quality across the board after an unusually early harvest. Chardonnay, Riesling, Aromatic whites, Shiraz and Cabernet are the highlights. In South Australia, quality was good whilst quantity was substantially down. McLaren Vale Grenache and Barossa Shiraz were standouts. We source a lot of fruit from McLaren Vale which was thankfully spared the fires, unlike the Adelaide Hills to the north-east. "2020 will go down as challenging to say the least" says ROV Director of Winemaking, Larry Cherubino however the silver lining is there will be some very smart wines. Look out for our Shiraz from Great Southern, Barossa and McLaren Vale; Cabernet Sauvignon from the West and Margaret River Chardonnay - there will be some stunners!"

Food match

Grilled and Roasted White Meats

Great match to grilled turbot, grilled veal chops with mushrooms, grilled vegetables such as red peppers, corn, butternut squash or pumpkin ravioli.

Grapes
100% Chardonnay

Region/Appellation
Margaret River

Alcohol by volume
13.00%

Residual Sugar
2.1 g/l

pH
3.18

Total Acidity
6.6 g/l

Drinking Window
2025 - 2030

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

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