

Finisterre Shiraz 2018 6x75cl

Winemaker Notes

Dark fruits intermingle with spice and dark chocolate with a beautiful finish of cocoa and liquorice. Tannins are soft and silky. .

Vineyard

Spur pruned double cordon

Winemaking

Grapes are hand picked and macerated after fermentation for 2-3 weeks. Aged for 12 months in French oak.

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

In summer beautiful with beef carpaccio or in winter with ox cheek stew.



Grapes

100% Shiraz

Region/Appellation

McLaren Vale

Alcohol by volume

14%

Residual Sugar

1.1 g/l

pH

3.68

Total Acidity

6 g/l

Drinking Window

2025 - 2026

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

28/04/2025