



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2019 OAKDENE MATILDA BLANC DE NOIRS



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#### Appearance

Very pale salmon blush.

#### Bouquet

Bright nose of crunchy red fruit aromas, with lifted brioche and toast characters.

#### Palate

Fine persistent mousse, with obvious bready autolysis, and savory red berry influence, some opulence, yet balanced by firm acidity and a long, dry finish.

#### Conclusion

A dry aperitif style, to be enjoyed with food over the next few years.

#### Technical Analysis

##### Vineyard Location

Bellarine Peninsula, Geelong, Victoria, Australia

Latitude -38.233674 Longitude 144.540137

##### Climate

Maritime climate moderated by Bass Strait to the south, the Rip at Port Phillip Heads to the east, Swan Bay and Port Phillip bay to the North, and the Barwon River to the west.

##### Soils

Moderate draining loam over a clay loam subsoil

##### Trellis style

Vertical shoot positioning (VSP)

##### Varieties

Pinot Noir 100%

##### Vines Planted

2001

##### Fermentation

Fruit was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from 100% Pinot Noir made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 38 months before hand riddling, disgorging, corking and finished with a measured dosage (still wine and sugar addition) to balance the wine and fill out the palate.

**Tiraged** February 2020

**Disgorged** April 2023

**Alcohol** 11.2% v/v

**Residual Sugar in the dosage** 7 grams per litre

**Case Production** 235 dozen