



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2021 OAKDENE SAUVIGNON BLANC



Appearance

Pale straw with a bright green tinge

Bouquet

Fragrant bouquet of lemongrass, green bean, and grassy notes.

Palate

Highly expressive palate of tropical fruits, and citrus notes. Crisp lemony acidity offering drive and balance.

Conclusion

Best consumed young while expressing the fresh fruit driven characters of the variety.

Technical Analysis

Vineyard Location

Wallington and Mannerim, 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)

Clones

F4V6

Vines Planted

2002 and 2017

Yield

2.4 tonnes per acre

Case Production

799 cases

Fermentation

Hand harvested Sauvignon Blanc was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 2 months, then fined, filtered, and bottled in September 2021 to retain fresh fruit driven characters.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.1% v/v

Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 50111174013

Tel: (03) 5256 3886
Fax: (03) 5256 3881
Email: info@oakdene.com.au
www.oakdene.com.au