



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2021 OAKDENE SHIRAZ



#### Appearance

Deep cherry red.

#### Bouquet

Ripe dark aromas of red/blue berries lead to spice and black pepper notes.

#### Palate

Ripe and juicy palate, with cherry pip tannins and oak in the background. Cool climate in character, with a taut tannin/acid drive that offers early drinking appeal.

#### Conclusion

Drink now or over the next 2 to 8 years.

#### Technical Analysis

##### Vineyard Location

Mannerim, Bellarine Peninsula, Geelong, Victoria, Australia

##### 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

PT23, Bests

##### Vines Planted

2017

##### Yield

2.1 tonnes per acre

##### Case Production

1000 dozen

##### Fermentation

Shiraz was destemmed, and then fermented in small open vats. Pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 11 months, then bottled in February 2022.

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 13.2% 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](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)