



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2022 OAKDENE FIELD BLEND



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Appearance

Very bright magenta in colour

Bouquet

Perfumed bouquet of red cherry, dark plum, dried cranberry and pepper.

Palate

Light bodied and fresh, with bright acidity and juicy fruit driving the palate. Red cherry, raspberry, soft pippy tannin, and spice to close.

Conclusion

Enjoy now or cellar for 2 to 4 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

Shiraz PT23
Merlot VCR1 and FPS08

Vines Planted

2017

Yield

2 tonnes per acre

Case Production

96 dozen

Fermentation

The fruit Shiraz (80%) and Merlot (20%) was destemmed, and then fermented in small open vats using cultured yeast, then pressed off early to tank for malolactic fermentation to maintain fruit and a softer tannin profile. The wine was then blended and bottled unfined in November 2022.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.1% v/v