



# OAKDENE

# TASTING NOTE

## 2006 OAKDENE YVETTE SPARKLING PINOT NOIR/CHARDONNAY



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### Appearance

Pale straw with salmon blush.

### Bouquet

Lifted notes of ripe nectarines, and green apple aromas, followed by brioche and toast characters.

### Palate

Fine persistent mousse, with obvious breadly autolysis, balanced by firm acidity and a long, dry finish.

### Conclusion

A dry aperitif style, to be enjoyed now or over the next few years.

### Technical Analysis

#### Vineyard Location

Wallington, 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 50%, Chardonnay 50%

#### Vines Planted

2001

### Fermentation

Fruit from our first vintage was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from a 50/50 blend of Pinot noir and Chardonnay made in the "traditional method", where the secondary ferment takes place in bottle, then aged on lees for three years prior to disgorgement with minimal dosage.

### Oak use

none

### Alcohol

13.0 % w/v