



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2010 OAKDENE YVETTE SPARKLING



Appearance

Pale straw with a hint of bronze

Bouquet

Lifted notes of citrus, spice, and green apple aromas, followed by brioche and toast characters.

Palate

Fine persistent mousse, with obvious bready autolysis, balanced by firm acidity and a long, delicate 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 the Oakdene vineyard was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from 50/50 blend of Pinot Noir and Chardonnay made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 2 years 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.

Disgorged

September 2012

Alcohol 12.1% v/v

Volatile Acid 0.03 g/L

Titrateable Acid 8.0 g/L

pH 2.80

Residual Sugar 7.00 g/L

Case Production 330 dozen

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