



# OAKDENE

# TASTING NOTE

## 2009 OAKDENE SAUVIGNON BLANC



Oakdene Vineyards  
255 Grubb Road,  
Wallington, Victoria, 3221  
ABN: 61 902 889 036

Tel: (03) 5255 1255  
Fax: (03) 5256 3881  
email: [info@oakdene.com.au](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)

### Appearance

Pale straw with a green tinge

### Bouquet

An intense nose of tropical fruits, gooseberry and an grassy overtones

### Palate

Fruitdriven and lively palate with gooseberries, tropical fruits and herbaceous characters. This leads to a steely backbone and a lingering finish.

### Conclusion

This wine will drink well over the next 2 to 3 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)

#### Clones

F4V6

#### Vines Planted

2002

#### Yield

3.0 tonnes per acre

#### Case Production

350 cases

#### Fermentation

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 early to retain fresh fruit driven characters.

#### Oak use

none

**Winemaker** Robin Brockett

#### Alcohol

13.0 % w/v