



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2011 OAKDENE SAUVIGNON BLANC



Appearance

Pale straw with a green tinge

Bouquet

An intense nose of tropical fruits, grass and green capsicum

Palate

Fruit driven and lively palate of gooseberries, tropical melon, passion fruit and citrus characters. This is balanced by a firm acid backbone and a lingering finish.

Conclusion

Best consumed young while expressing the fresh fruit driven characters of the variety.

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

500 cases

Fermentation

Hand harvested 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

11.9 % w/v

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