



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2012 OAKDENE MATILDA SPARKLING BLANC DE NOIRS



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Appearance

Pale straw with salmon blush.

Bouquet

Lifted notes of stone fruit, and bright red fruit aromas, followed by brioche and toast characters.

Palate

Fine persistent mousse, with obvious bready autolysis, and red fruit pinot noir influence, balanced by firm acidity and a long, dry finish.

Conclusion

A dry aperitif style, to be enjoyed with food over the next few years.

Technical Analysis

Vineyard Location

Romsey, Macedon Ranges, Victoria, Australia

Varieties

Pinot Noir 100%

Fermentation

Fruit from a mature 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 100% Pinot Noir made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 3.3 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.

Tiraged

October 2012

Disgorged

April 2016

Alcohol

12.0 % w/v

Residual Sugar in the dosage

5 grams per litre

Case Production

412 cases