



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2012 OAKDENE 'PETA'S' PINOT NOIR



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Appearance

Deep garnet with a vibrant hue

Bouquet

An intense bouquet of cherry, spice, mocha and smoked meats, leading to sweet cherry, briar and hints of clove.

Palate

The palate offers earthy cherry, plum notes, with spice and whole bunch characters. The wine has excellent palate weight, a silky mouth feel, fine but firm tannins, lively acidity and a long finish.

Conclusion

Enjoy now with food or cellar for 5 to 9 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

MV6, 114, 115

Vines Planted

2001

Yield

1.7 tonnes per acre

Case Production

504 cases

Fermentation

Hand harvested fruit was destemmed, with 15% included as whole bunches, then with 8 – 10 days maceration on skins fermentation was started using wild yeast in a small open vat for 6 days reaching 30 degrees. The wine was pressed to barrel for malolactic fermentation was matured in 500 litre French oak puncheons (30% new) for 11 months prior to bottling without fining.

Winemaker Ray Nadeson

Alcohol 14.1% v/v