



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2012 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

576 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** 12.8% v/v

**Volatile Acid** 0.18 g/L

**Titrateable Acid** 6.8 g/L

**pH** 3.27

**Residual Sugar** 2.50 g/L

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](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)