



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2014 OAKDENE 'LIZ'S' CHARDONNAY



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#### Appearance

Pale straw with a vibrant hue.

#### Bouquet

Complex bouquet, with notes of pear, custard apple, white peach and spicy oak.

#### Palate

Fresh and bright, with a generous mid palate weight, and a creamy texture, white peach and citrus balanced by taut acidity and spicy oak finish.

#### Conclusion

Enjoy now with food or cellar for 4 to 8 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

I10V1

##### Vines Planted

2001

##### Yield

1.9 tonnes per acre

##### Case Production

231 cases

##### Fermentation

Hand harvested Chardonnay was pressed and transferred to barrel for fermentation using wild yeast. Post ferment lees stirring was conducted on a fortnightly basis. The wine underwent partial (25%) malolactic fermentation, and was matured in French oak barriques (30% new) for 10 months prior to bottling in July 2015.

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 13.5% v/v