



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2014 OAKDENE 'LY LY' PINOT GRIS



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#### Appearance

Pale salmon with a green tinge

#### Bouquet

Lifted bouquet of spiced apple, guava and tropical fruits, with mineral overtones rounded out with barrel ferment characters.

#### Palate

Pure, crisp and vibrant with tropical fruits, vanilla and a mineral edge, leading to a savoury, dry finish, lively acidity and a long lingering after taste.

#### Conclusion

Enjoy now, or cellar for the next 2 to 4 years, to gain mid palate weight and complexity.

#### 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

D1V6

##### Vines Planted

2008

##### Yield

1.5 tonnes per acre

##### Case Production

106 cases

##### Fermentation

Pinot Gris was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in December 2014.

**Alcohol** 13.0% v/v

**Winemaker** Robin Brockett, Marcus Holt