



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2014 OAKDENE MATILDA SPARKLING BLANC DE NOIRS



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
www.oakdene.com.au

Appearance

Pale straw with salmon blush.

Bouquet

Lifted notes of berries, and bright red fruit aromas, followed by notes of brioche and nougat.

Palate

Fine persistent mousse, with obvious bready autolysis, and red fruit pinot noir influence, balanced by grapefruit 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 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

August 2014

Disgorged

August 2017

Alcohol

12.9 % w/v

Residual Sugar in the dosage

7 grams per litre

Case Production

335 dozen