



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2015 OAKDENE 'LY LY' PINOT GRIS



Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 50 111 174 013

Tel: (03) 5256 3886
Fax: (03) 5256 3881
email: info@oakdene.com.au
www.oakdene.com.au

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

1.9 tonnes per acre

Case Production

320 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 2015.

Alcohol 13.3% v/v

Winemaker Robin Brockett, Marcus Holt