



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2017 OAKDENE ROSE



#### Appearance

Pale salmon pink in colour.

#### Bouquet

Fragrant bouquet of red fruits, plum, raspberry and cherry.

#### Palate

Bright fruit-driven palate of raspberry and plum notes, this is balanced by a savoury backbone, and firm acidity.

#### Conclusion

Best consumed young while expressing the fresh fruit driven characters of the variety.

#### Technical Analysis

##### Vineyard Location

Drysdale, Bellarine Peninsula, Geelong, Victoria, Australia

##### 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

MV6

##### Vines Planted

1999

##### Yield

2.5 tonnes per acre

##### Case Production

95 dozen

#### Fermentation

Hand harvested Pinot Noir was whole bunch pressed into stainless steel tank, with minimal skin contact. Then fermented at 13 degrees C for 14 days, with lees contact post ferment for 2 months, then fined, filtered and bottled in June 2017, retaining fresh fruit driven characters and firm acidity.

**Oak use** none

**Winemakers** Robin Brockett, Marcus Holt

**Alcohol** 12.9% v/v

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