



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2017 OAKDENE SAUVIGNON BLANC



Appearance

Pale straw with a green tinge

Bouquet

Intense aromas of tropical fruits, lime, lemongrass and passionfruit.

Palate

Bright and fresh palate of tropical lychee, guava passion fruit notes. This is balanced by a firm crunchy acidity and a long finish.

Conclusion

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

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

F4V6

Vines Planted

2002

Yield

3.0 tonnes per acre

Case Production

1050 cases

Fermentation

Hand harvested Sauvignon Blanc was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 2 months, then fined, filtered and bottled in June 2017 to retain fresh fruit driven characters.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.6% v/v

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