



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2019 OAKDENE YVETTE SPARKLING



Appearance

Bright salmon tinge

Bouquet

Lively nose of citrus notes, white peach, honeysuckle and yeast driven aromas, leading to savory biscuity notes.

Palate

Delicate fine mousse, lifted mandarin rind and apple. Yeast developed texture and acid crunch, providing length and cleansing finish.

Conclusion

A dry aperitif style, to be enjoyed now with or without food or over the next few years.

Technical Analysis

Vineyard Location

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)

Varieties

Pinot Noir 50%
Chardonnay 50%

Vines Planted

2001

Fermentation

Fruit was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from a blend of Pinot Noir and Chardonnay made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 38 months 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 February 2020

Disgorged April 2023

Alcohol 12.2% v/v

Residual Sugar in the dosage 3.5 grams per litre

Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 5011174013

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