



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2023 OAKDENE LATE HARVEST RIESLING



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#### Appearance

Pale straw with a green tinge.

#### Bouquet

Fresh aromatic nose of ripe riesling notes of nashi pear, talc and Granny Smith apple.

#### Palate

Intense and rich palate, sweet ripe grapes and citrus, balanced by bracing acidity to give it a sherbet-like zesty finish and balance the sweetness.

#### Conclusion

Enjoy over the next 2 to 6 years with desserts and cheeses.

#### Technical Analysis

##### Vineyard Location

Mannerim, 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

Geisenheim 198

##### Vines Planted

2017

##### Yield

2.7 tonnes per acre

##### Case Production

340 dozen

##### Fermentation

Late harvested Riesling was pressed into stainless steel tank for fermentation at 12 degrees C for 5 days, then chilled down to stop the process and retain sweetness. The wine was then fined, filtered, and bottled early to retain fresh fruit driven characters, residual sugar and balancing acidity. Bottled September 2023

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 8.1% v/v

**Residual Sugar** 95 g/L