



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2016 OAKDENE 'JESSICA' SAUVIGNON



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 straw with a green tinge

Bouquet

Restrained bouquet of tropical fruits with citrus overtones and subtle barrel ferment characters.

Palate

Fresh and fruit driven with abundant tropical fruits, vanilla and a mineral edge, with oak adding texture to the mid palate. Balanced by fresh acidity and a lengthy finish.

Conclusion

Enjoy now, or cellar for the next 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

F4V6

Vines Planted

2002

Yield

2.8 tonnes per acre

Case Production

293 cases

Fermentation

Sauvignon Blanc 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 2016.

Winemakers Robin Brockett, Marcus Holt

13.0 % w/v