



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2016 OAKDENE KRISTEN BLANC DE BLANC



#### Appearance

Pale straw in colour.

#### Bouquet

Very bright citrus driven nose with Some pithy green apple notes.

#### Palate

Fine persistent mousse, leading to excellent texture and phenolics. Slight reductive notes, not grippy, and very fine, long and intense finish.

#### Conclusion

A dry aperitif style, to be enjoyed with or without food.

#### 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

Chardonnay 100%

##### 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 100% 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 24 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

September 2016

##### Disgorged

September 2018

**Alcohol** 12.6% v/v

**Residual Sugar in the dosage** 2 grams per litre

**Case Production** 295 dozen

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