



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2016 OAKDENE YVETTE SPARKLING



Appearance

Pale straw with a hint of bronze

Bouquet

Bright nose of lifted citrus notes, floral notes, and green apple aromas, followed by brioche and yeast derived notes.

Palate

Delicate fine mousse, with obvious bready autolysis, balanced by fresh grainy acidity and fruit pith and zest providing length and a brisk finish.

Conclusion

A dry aperitif style, to be enjoyed now 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 50/50 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 48 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

August 2016

Disgorged

November 2020

Alcohol 12.6% v/v

Residual Sugar in the dosage 2 grams per litre

Case Production 504 dozen

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